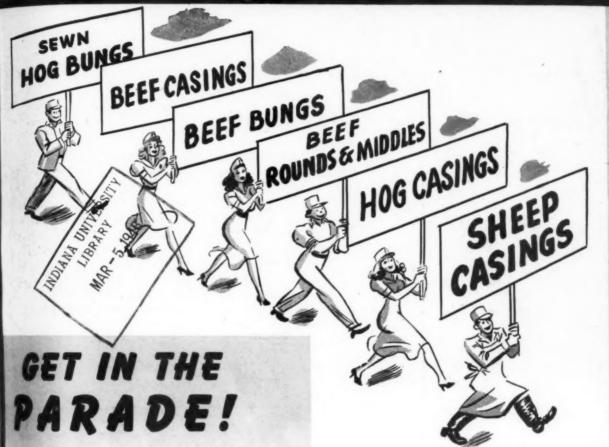
THE NATIONAL

# PROVISIONER

MARCH 2 · 1946

eading Publication in the Meat Packing and Allied Industries Since 1891



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# SHEEP CASING FRANKFURTERS

The sharp eyes and nimble fingers of the thousands of skilled men and women employed in the \$30,000,000 Natural Casing Industry help you turn out attractive and appetizing products. Sausage in Natural Casings sells "on sight"—and STAYS SOLD on quality and flavor you put into them! You build good-will for yourself and your dealers when you feature S. C. Frankfurters and other Natural Casing items.

ATURAL CASING INSTITUTE, INC., NEW YORK 17

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**Buffalo Vacuum Mixer** 



Buffalo Self-emptying Silent Cutter

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"The Ideal Meating Place"

FRESH MEATS: FISH, OYSTERS & MILK-FED POULTRY
CLARKSVILLE, TENN.

ESTABLISHED 1874

December 24, 1945

Mr. R. C. Smith President John E. Smith's Sons Company 50 Broadway Buffalo 3, New York

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We were established in 1874 and have used Buffalo equipment all the time and exclusively since 1900. We have bought quite a number of grinders, mixers and cutters, all of which were highly satisfactory.

As you know, our new Plant is now under construction and we have placed our order with you for Buffalo equipment throughout the Sausage Department.

We are one of your many satisfied customers and we would like you to know it.

Yours very truly,

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We are proud of the record Buffalo quality sausage-making machines have established in the Kleeman & Company plant in Clarksville, Tenn. This is typical of similar records established in thousands of sausage kitchens throughout the country by Buffalo machines. In every instance they have paid divi-

dends in increased yield, in improved quality of product and in reduced labor costs, thus adding substantially to profits.

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QUALITY SAUSAGE MAKING MACHINES Enjoy 3-WAY "Flavor-Control" with Griffith's Delicious Seasonings "Flavor-Control" in All Types



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PURIFIED\* GROUND SPICE

1945

Top quality seasonings, laboratorytested for flavor-potency... treated by patented\* Sterilization Process to kill foreign substances . . . scientifically blended . . . kitchen tested. In "batch-size" bags-for Simplified Flavor-Control!



SOLUBLE SEASONINGS

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Spice oils extracted from top quality spice . . laboratory-tested for flavorpotency . . . scientifically blended and deposited on minute carrier-crystals . . . kitchen tested. Packaged "batch-size" -for Simplified Flavor-Control!



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Spice oils extracted from top quality spice . . . laboratory-tested for flavor-SEASONINGS potency . . . scientifically blended and ogenized for highest degree of flavor dispersement kitchen tested. In jugs, easy to measure—for Simplified Flavor-Control! (Advantages of Emulsified Seasonings described is "Food Research, 1943, Vol. 8. No. 2, pgs. 95-104.")

In all food processing-where sales and brand preference depend upon the ability to establish and maintain a delicate flavor-balance - consistent spice-blending is only one step in flavor-control. Scientific "flavor-control" places blending last! And Griffith's scientific 3-Way preparation of seasonings assures the "flavor-control" you need and want . . .

- Natural spice flavors are safeguarded by Griffith's process of eliminating foreign matter that may spoil flavor-balance.
- Natural variation in flavor-potency of spice materials is detected and adjusted.
- After steps 1 and 2, Griffith scientists do the blending and kitchen-testing.

Assured of "flavor-control" by this 3-Way safeguard that eliminates the risks in blind blending, pick the type of Griffith Seasoning best suited to your processing. Griffith scientists will work with you on special formulae or seasoning problems. Simply write or call . . .

\*U. S. Sterilization Patent Numbers 2107697, 2189947, and 2189949

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### PROVISIONER

MARCH 2, 1946

### **Table of Contents**

| Await Meat Ceiling Adjustments13   |
|------------------------------------|
| Boost Pork Set-Aside Again         |
| Pricing New Canned Items14         |
| Tobin Net Off; Expansion Planned13 |
| Small Killers Threaten Shutdown14  |
| So-You've Never Had a Flood15      |
| Combatting Rendering Plant Odors17 |
| Merchandising Ideas21              |
| A Page of New Equipment            |
| Up and Down the Meat Trail25       |
| Meat and Gravy58                   |
| Classified Advertising57           |

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Published weekly at 407 So. Dearborn St., Chicago (5), III., U.S.A. by The National Provisioner, Inc. Yearly subscriptions: U. S., \$4.50; Canada, \$6.50; Foreign countries, \$6.50. Single copies, 25 cents. Copyright 1946 by The National Provisioner, Inc. Trade Mark registered in U. S. Patent Office. Entered as second-class matter October 9, 1919, at the Post Office of Chicago, Ill., under the act of March 3, 1879.

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San Francisco: DUNCAN A. SCOTT & CO., Mills Bldg. (4)

### DAILY MARKET SERVICE

(Mail and Wire)

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### PUBLISHED BY THE NATIONAL PROVISIONER, INC.

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# Hobe Trucks

OUR LIGHT-FOOTED HANDLING EFFICIENCY



103 SAUSAGE MEAT TRUCK



712 DEFROSTING TANK TRUCK



122 CATTLE HEAD IN-SPECTION TRUCK



Meat packers throughout the country find that easy-rolling "Job-Suited" Globe Trucks offer time- and work-saving solutions to product handling problems. During millions of hours of heavy duty service, Globe Trucks have proved their ability to "take it." This endurance, coupled with Globe's continued alertness to the industry's needs, makes these Trucks outstanding.



RUCK

2, 1966

An almost prodigal use of modern welding techniques gives these highly maneuverable trucks unbelievable strength. Unloading is speeded and cleaning made easier by the generous use of rounded corners. Roller bearings and rubber tires lessen worker fatigue and save wear and tear on floors. Globe Trucks are hot dip galvanized after fabrication. This as-

sures maximum resistance to rust and corrosion. Adequate facilities for lubrication are included. So you see it is no mystery why packers use more Globe Trucks than any other.

Illustrated are but a few of many Globe Trucks available. If the type you need is not included, write and let us send you full details on the complete Globe line by return mail.

## THE GLOBE COMPANY

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CHICAGO 9, ILLINOIS

ACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT

For tempting, delicious flavor

Boar's Head
Super Seasonings



THE PRESERVALINE MANUFACTURING CO., BROOKLYN, N. Y.



is for FRESH Potato Chips

> kept crisp, snappy and delicious from vat to consumer

# -and for Poultry

the year round

COON you'll be adding new taste magic to many meat products, too - both of fresh and frozen - because you'll be marketing them flavor-sealed in PLIOPIUM. \* You see, this sheer and shimmering packaging material is both air and moisture-proof. It prevents loss of juice-rich goodness, or keeps unwanted moisture out - with equal ease. ★ That means meat loaf and other specialties can now reach point-of-sale at peak of quality, safeguarded against loss of weight or flavor — in PLIOFILM. \* Or hamburgers and cut meats can be frozen for long periods without impairment of market-fresh taste and looks, because PLIOFILM prevents "freezer burn," dehydration and shrinkage. ★ Many laboratory tests have proved these facts—and manufacturers can soon confirm them. For PLIOFILM is on its way back, to provide packaging that combines eye-catching appeal with matchless quality-protection. Goodyear, Chemical Products Division, Pliofilm Dept., Akron 16, Ohio.

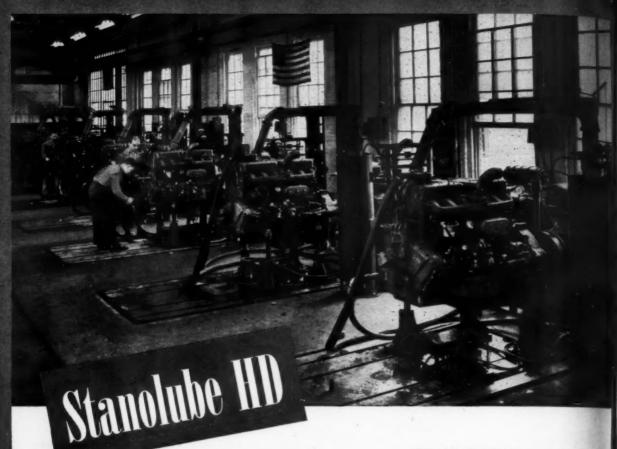
Ployles -T.M. The Goodyear Tire & Bubber Company

A PRODUCT OF

SEE THE LATEST WONDERS IN MEAT PACKAGING. Don't miss the Pliofilm show, Booth 204, at the Atlantic City Packaging Exposition, April 2-5.

I. Y.

2, 1946



# Stands up in tough break-in service

Here's the story of a heavy duty gasoline engine and Diesel oil that was adopted for break-in service by a Diesel engine manufacturer. Its ability to resist heat, prevent scoring and eliminate engine deposits on the tough break-in job described at the right is a clear indication of how Stanolube HD will reduce maintenance trouble and expense in any truck or stationary gasoline or Diesel engine service.

A Standard Oil Engineer will help you test Stanolube HD in your equipment. See the difference in your own cost records. Write Standard Oil Company (Indiana), 910 South Michigan Avenue, Chicago 80, Illinois, for Engineer nearest you.

Eight 165 HP Diesels are run-in at one time on the test line pictured above. Before using Stanolube HD, the practice was to tear down each engine to inspect bearings and pistons at the end of the break-in period. Since adopting Stanolube HD, engine parts are so uniformly clean and free from scuffing that only one out of every 25 engines is disassembled for inspection.

A 1500 gallon oil circulating system supplies Stanolube HD to the engines for two hours of the breakin run. For the balance of the period, the engines are lubricated through the normal engine lubricating system. All oil is returned to the circulating system at the end of the run. Make-up oil is unusually low and one fill of oil has operated two years. A 150 gallon filter system removes contaminants from the oil.

STANDARD OIL COMPANY (INDIANA)





# Swords into Ploughshares + Increased Demand = Patience, Please!

Yes, all kinds of packages and containers

... beer cans, coffee cans, paint cans, talcum cans. Just name the line of industry that wants packages and it's the same old story, "We can't get enough."

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rs.

For the time being, therefore, container users must share the available supply of containers.

It is our responsibility to ration our containers among all our customers on an equitable basis. You understand that this is in the best interests of everyone.

Now, why are containers short?

For one thing, the war emphasized again that cans are the ideal container.

And today's demands are tremendous. For example, the estimated requirements for paint cans for 1946 have doubled since 1941.

That was an all-time peak year. And yet, we are making more paint cans today than we did then.

Such increased demand prevails in nearly every industry that uses metal or metal-and-fibre containers.

Then, too, in changing back to cans from war packages, many industries must build up an inventory among distributors and dealers . . . another reason for an abnormal demand for containers at this time.

So, as we beat our swords into ploughshares and at the same time turn out more containers than we did in the peak year of 1941 . . .

... we still can't supply you fast enough.

Please have patience with us.

American Can Company (CANCO) New York · Chicago · San Francisco



NO OTHER CONTAINER PROTECTS LIKE THE CAN



# Specification for

# LONG TRUCK LIFE LOW OPERATING COST



1. Go to your International Branch or Truck Dealer and say, "These are my loads. These are my routes. I want a truck that is strong enough and big enough to do my work."

- 2. Accept the recommendation you get. Here's why: The International Truck Line is complete. It includes a truck of the right type and carrying capacity for every job. International Branches and Dealers can recommend the right trucks without prejudice.
- 3. Set up a program of regular International service. The work is done by skilled mechanics, using special International equipment and factory-standard International parts. The service is supplied by International Dealers everywhere and by the nation's largest company-owned truck-service

organization-International Branches.

Today's International Trucks are the best ever built. They represent more than 40 years of truck engineering and manufacturing experience. This engineering and manufacturing has long been so outstanding that in the last 15 years more heavyduty Internationals have been purchased for civilian use than any other make.

So buy International—service International—and don't "under truck." That's the specification for long truck life and low operating cost.

Motor Truck Division
INTERNATIONAL HARVESTER COMPANY
180 North Michigan Avenue Chicago 1, Illinois



LISTEN TO "HARVEST OF STARS" EVERY SUNDAY! NBC NETWORK

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INTERNATIONAL Trucks



### INSTANTANEOUS WATER HEATER

A few feet of wall space is all you need to install a PICK. It's easily mounted right on the wall — no storage tanks necessary. Every PICK is "custom selected" to fit your needs — seven sizes with maximum capacities of 10 to 200 gallons per minute — exact temperature control within the effective range of 40° to

180° Fahrenheit — maximum efficiency with 100% transfer of heat from steam to water — PRESSURIZER PISTON for Injection Pressure Control and Quiet Steam Injection Heating. Only a PICK gives you all these advantages. For complete information and specifications write Dept. 1111, Pick Mfg. Company, West Bend, Wisconsin.

QUIET STEAM INJECTION WATER HEATING!



2, 1946

Made by PICK MANUFACTURING CO.

Stainless Steel

Compressor

WEST BEND, WISCONSIN, U. S. A.

Griffons

For Steam

Cold Water



## ARMOUR NATURAL CASINGS

The strength and quality of Armour Natural Beef Round Casings preserves the freshness of your sausage...brings customers back. The natural porosity allows maximum smoke penetration.

- ★ Plump!
- ★ Juicy!
- ★ Fresh!
- \* Uniform!



ARMOUR and Company

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### Tobin Net Down at \$331,329; Company Planning Expansion

EARNINGS of the Tobin Packing Co., Inc., for the fiscal year ended November 24, 1945, totaled \$331,329.05, somewhat smaller than in the preceding year, while the firm's dollar sales vol-



F. M. TOBIN

ume - \$44.094.-435.86—was 19 per cent lower than in 1944. The decrease in the company's tonnage sales amounted to 23 per cent.

Total current assets as of November 24, 1945, were \$5,344,772.20 (including inventories valued at \$2,440,-613.40) compared with current liabilities of \$1,502,-147.53. During the

fiscal year the firm paid \$149,779.00 in dividends on its \$7 preferred stock and \$134,663.25 on common stock; earned surplus as of November 24, 1945, amounted to \$948,610.23, or about \$47,-000 larger than a year earlier.

### Satisfactory, Tobin Says

The consolidated statement of income and surplus shows the firm's manufacturing costs (reduced by federal livestock slaughter payments) at \$40,535,-953.42 and packing, shipping, delivery, selling and administrative expense at \$2,857,447.06. Provision for federal normal and surtax amounted to \$215,000 and for excess profits tax to \$100,000.

In reporting to the stockholders, President F. M. Tobin said:

"While our net profit for last year was not as good as the net profit of the two previous years, we feel that it was satisfactory, taking into consideration the shortage of hogs, bad government regulations and the fact that some packers operated at a loss. The excess profits taxes were particularly bad for us and we feel very pleased that they have been repealed, and we anticipate much better net profits than ever.

President Tobin stated that the company has plans for future expansion, as evidenced by the action taken by the stockholders at a special meeting in September, 1945, at which time new financing by first mortgage bonds in the amount of \$2,000,000 was authorized.

"The first mortgage bonds have been issued," he said, "and the funds have (Continued on page 38.)

### **Industry Awaits Announcement** of Revised Meat Price Ceilings

FURTHER details on the meat ceiling increases promised by Stabilization Director Chester Bowles were awaited this week by the meat industry while the pork and beef advisory committees continued their conferences in Washington with OPA officials.

According to the OPA announcement, the new wholesale ceilings will be determined and announced, to be effective on or about March 11. Retail ceilings will be worked out and made effective as soon thereafter as possible.

The increases in ceiling prices will be sufficient to permit the packing industry to realize 45c more per 100 lbs. on beef, veal and lamb and 55c more per 100 lbs, on pork on an overall dressed carcass weight basis on sales for domestic civilian use. Ceiling prices of meat and meat products for government purchase will be further increased, relative to the new ceiling prices for civilian use, by amounts equivalent to an average of 25c per cwt.

The increase in prices on sales to the government is expected to add to the revenue of packers making such sales an amount equivalent to 5c per cwt. on their sales. OPA said the greater increase in government prices is necessary to equalize the returns to packers

### PORK SET-ASIDE IS **UP TO 18 PER CENT:** BEEF TAKE WIDENED

The U.S. Department of Agriculture has amended the pork set-aside order (WFO 75.3) to increase the percentage ear-marked for government purchase from each week's live weight slaughter tonnage from 10 to 13 per cent. No change has been made in connection with the set-aside on lard.

The Department has also amended WFO 75.2 (beef set-aside) to require slaughterers in Arizona, California, Florida, Idaho, Montana, Nevada, Oregon, Utah, Washington and Wyoming to resume their set-aside of Commercial, Utility and Canner and Cutter grades of beef, in addition to continuing their earmarking of Choice and Good beef. Slaughterers in these states were exempted, under Amendment 30, from set-aside requirements in connection with the three lower grades.

Both amendments become effective March 3.

on government and civilian business.

There is still considerable uncertainty about the manner in which the price increases will be applied, although some well-informed observers believe that they will be spelled out in dollars and cents in revised price tables issued in connection with each of the ceiling orders.

While it appears probable that the price increases will apply to the major meat products and to sausage, there is some doubt as to whether there will be any raises on lard or on the major byproduct items, such as hides and tallows and greases. It is understood that an attempt will be made to avoid increasing the cost of most materials bought by non-slaughtering processors. Some reports indicate that the beef increase of 45c per cwt. dressed weight will have to be spread across the board evenly. but that the pork increase will be apportioned to allow more for expensive cuts and less for lard and the less expensive

### **Dual Prices Unlikely**

Earlier in the week, following the announcements by Bowles and the National Wage Stabilization Board, there had been some feeling that the industry might end up with a dual wholesale price ceiling setup-new and higher ceilings for those firms ordered to raise wages and those companies conforming to the pattern-and present ceilings for the packers who have not and do not raise their pay scales. In spite of the fact that new wage-price policy apparently countenances such an arrangement, OPA officials were inclined to doubt the possibility of any such development and to believe that when the new ceilings become effective they will apply to the whole industry.

They pointed out that it will be almost impossible for any meat firm to avoid raising wages above the levels of August 17, 1945 by amounts equivalent to the increases granted to Swift, Wilson, Armour, Cudahy and Morrell workers. They admitted, however, that some companies may benefit from higher prices for a time before pay increases are put into effect.

In the case of the companies involved in the wage case, (and those firms which have union agreements calling for adjustment of pay rates on the basis of those granted by the larger packers) the wage increases will be in effect for a number of weeks before additional revenue becomes available to them through the ceiling price increases. (The NWSB ordered the wage raise for production workers in the "big five" plants to become effective on January 26 and the increases for salaried employes to become effective on January 28.)

Recognizing this special financial burden, the OPA in its announcement on ceiling increases said that action will be taken to provide funds for special payments to these slaughterers to help them absorb this additional cost. The payments will be adjusted by the amount of increases in inventory values realized by the slaughterers as a result of the establishment of higher maximum prices.

The procedure by which wage increases are being put into effect is somewhat involved but the following outline

### CANNED MEAT PRICES MAY REFLECT IMPROVEMENT IN SOME TYPES OF PRODUCTS

Amendment 11 to RMPR 156, which became effective March 2, is designed to fill the pricing needs of canners who wish to make new products containing higher grade ingredients, according to the Office of Price Administration. It provides that in the pricing of new canned meat products, other than luncheon meats, spreads, sausage products, loaves, hashes, chili and tamales, due allowance shall be made by the administrator for the grade of beef, veal, lamb or mutton used therein if the formula for the product requires the use of only one grade of any particular kind of meat in its ingredients.

In instances, however, where the use of more than one grade of the same kind of meat—beef, veal, lamb or mut-ton—is required by the formula, and in instances where the product is one of those enumerated above, the administrator will consider only the kind of meat used, not the grade, on the basis of the cost of beef of cutter and canner grade, and of veal, lamb or mutton of cull grade.

The amendment also provides a method by which intermediate distributors who heretofore have been unable to price canned meats under either Section 7(c) of RMPR 156, or Section 1499.3(a) of the General Maximum Price Regulation, may obtain such prices through use of the pricing provisions of Section 1499.3(c) of the General Maximum Price Regulation. Heretofore new intermediate distributors and intermediate distributors not currently handling canned meats have been unable to establish ceiling prices for canned meats. Following the end of the war many potential sellers have indicated the desire to start handling canned meats. and, as a consequence, OPA has decided to permit them to resort to Section 1499.3(c) of GMPR for pricing purposes, thereby assuring that their prices will be in line with those of comparable sellers whose prices already are established.

is believed to present a correct picture:

1. Gayle G. Armstrong, government director of the plants seized as a result of the strike, has ordered Armour and Company, Cudahy Packing Co., John Morrell & Co., Swift & Company, and Wilson & Co. to put into effect, as of January 26, 1946, (January 28 for salaried employes) a 16c hourly wage increase. His order, of course, applies only to workers in the "big five" plants.

2. Armstrong's order is the direct outgrowth of two orders by the National Wage Stabilization Board in which the Secretary of Agriculture was directed: (a) To increase the wage rates of all employes in the seized plants who were involved in the dispute case by 16c per hour, and to raise the wage rates of all other employes in any plants, branches or other facilities of the five companies, who are engaged in work similar or comparable to work done by employes described above, by 16c per hour. (b) To adjust, effective January 28. the salaries, wages, etc. of all employes in the seized "big five" plants, not covered in (a) above, and whose regular compensation does not exceed \$120 per week, so as to reflect an increase in compensation equal to 16c per hour.

3. The National Wage Stabilization Board has adopted General Pattern Approval No. 1, pre-approving wage increases of up to 16c an hour above the level of August 17, 1945, in any meat packing plants where wages "normally have been adjusted in relation to wages in the 'big five' companies." This pattern approval is not an order; its effect is to permit employers who grant wage increases to apply directly for price relief to OPA without NWSB action, in the event they have normally followed "big five" wage schedules.

4. The "pattern approval" is expected to cover the situation of the 13 independent companies whose facilities were seized by the government along with those of the "big five" as well as many independent plants which were never involved in the strike or taken into government possession, but whose wage schedules have normally paralleled those of the large companies.

5. Outside the coverage of the orders and the "pattern approval" are those firms whose wages have normally borne no relationship to "big five" rates. In the case of such plants wage increases must be approved, for the purpose of asking price relief, by NWSB.

### **OES RE-ESTABLISHED**

President Truman has re-established the Office of Economic Stabilization, in conformity with the government's new wage-price policy, to have the same functions, powers and duties held during the war. It succeeds the Office of Stabilization Administrator. Chester Bowles will be Director of Economic Stabilization. The executive order also re-established the Economic Stabilization Board, which operated during the war. Bowles will serve as chairman.

# Small Slaughterers Threaten Shutdown; Rebel over MPR 574

EFFORTS of a number of smaller slaughterers in the St. Louis and Cincinnati areas to persuade other side western packers to join them in a protest shutdown on March 1 appeared to be meeting little success late this week. It was, in fact, uncertain whether the Cincinnati and St. Louis firms would actually suspend operations; there were reports from the latter market that some of the firms involved were still buying cattle.

The Missouri-Illinois Small Slaughterers Association, which claims 35 member firms in Missouri and southern Illinois, has been sponsoring the abutdown movement and called a meeting of small meat packers from 15 states in St. Louis on March 1.

Max W. Kramer, attorney for the association, said the shutdown action was being taken because small packers could not operate profitably under current regulations without being dishonest. He claimed that packers in Chicago, Sas Francisco and Pittsburgh had also joined the movement to force the resision of OPA controls, and particularly those in connection with Maximum Price Regulation 574.

### "Can't Continue," Some Say

Some industry observers see some connection between the movement and the recent tightening of provisions of MPR 574, as well as efforts by OPA, the RFC and other government agencies to improve compliance with the drove cost provisions of the federal control order.

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At Cincinnati, 17 members of the Cincinnati Independent Wholesale Meat Dealers Association declared that "it is no longer possible for us to continue in business under the harassing restrictions and complicated regulations imposed by OPA." The 17 firms, which said they would kill their last livesteck on March 1, include Gus Juengling & Son, Howard Pancero, C. Rice Packing Co., J. Rice Packing Co., John B. Ireton Co., Wm. G. Rehn's Sons Co., G. Ehrhardt & Sons, Inc., Herman Kemper Sons, Lester Pancero, Henry Meyer's Sons, Inc., Jacob Schlacter Sons Co., Jacob Bauer Sons, A. Koch's Sons, S. W. Gall's Sons, William Reinders & Co. and John Hilberg & Sons. Other reports indicated that as many as 80 firms might join the shutdown.

Less spectacular but no less significant were reports to THE NATIONAL PROVISIONER of recent sharp reductions in cattle operations by many established companies who say that they caused buy cattle at current prices and remain in compliance with MPR 574.

It is bad enough, they say, to less money on their beef operations, but ruinous to risk the loss of all their

(Continued on page 34.)

So-You've Never Had a Flood
ARTICLE

THAT doesn't mean that you never will have one. Many meat plants are so located in lowlands and along rivers and creeks that there is always the possibility that they will be flooded some day, given the right combination of weather and other circumstances. A packer may assume that the little creek which flows near his plant is harmless—but some have found to their dismay, that the little creek can cause plenty of damage in case water from a flooded river backs up in it.

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Some firms face a flood threat each year during the late winter and early spring. THE NATIONAL PROVISIONER'S flood suggestions in this article, and another which will follow it, are based, in part, upon their experience. In most cases these companies know what to do when a flood impends and have built into their plants certain flood protective arrangements and have trained their personnel to meet such emergencies.

### What to Do About It

In a worse spot, perhaps, are those firms which are threatened with flood conditions only once in every 20 or 25 years, or which may never have had a flood of any kind, even though conditions are such that one might possibly hit them. With experience either lacking or no longer applied because of a succession of safe years, these firms may some day find themselves in a situation where a little knowledge and preparation would have saved them thousands of dollars in product values and many days in lost plant time.

Since it is not within the packer's power to arrest a flood, what can he do

about them? These two articles will discuss:

- 1: General precautions.
- 2: What can be done to prevent entry of flood waters into the plant.
- 3: What can be done to minimize damage if a flood does get in.
- 4: What must be done after the flood

With respect to general precautions for floods, forewarned is forearmed. If the packer's plant has ever been threatened, or he has any reason to expect that it might be, he will do well to find out the sources of flood information in his locality so that he will be able to get the facts upon which to act while there still is time.

The U. S. Weather Bureau in some areas maintains a very close check on stream levels, rainfall and other conditions to determine whether floods are developing. The Bureau employs two methods of forecasting floods. One method of predicting expected stages in down-river areas is based upon gage relationships upstream. Ordinarily the term of forecasts ranges from two to three days in the upper valleys to as much as from three to four weeks in the lower Mississippi.

Gage relationships, however, are not of practical value when the forecasts must cover the headwaters of a stream or a basin into which drain many small source streams. Under such circumstances forecasts are based upon the amount, intensity and geographic distribution of rainfall.

One thing to remember about flood forecasting is that it is not an exact science and that the flood, when it comes, may exceed or be under the predicted level. Floods have a way of beating "previous records" and some firms have found it good insurance to be pessimistic rather than optimistic about estimates while there is still opportunity to act upon them.

One Pittsburgh meat plant, which has had considerable unhappy experience with floods, watches nearby river stages very closely. A gage made by the mechanical department has been installed in the river and observers make regular trips to check on the stage. Certain flood procedures have been worked out (these will be mentioned later) and are put into effect when the river reaches a certain stage.

### **Effect on Plant**

The manager of a meat plant located in an area subject to flood should correlate various water stages with plant levels, determining the depth to which certain sections may be covered at specific river stages. With this information he knows from what locations equipment, product and supplies must be moved, and to what places it is safe to move them, when a certain flood height is predicted. It is usually possible to obtain topographical data or a contour map which will indicate not only how the plant will be affected by floods of 5, 10, 20, 30 or more feet in principal watercourses, but also whether or not streets, railroads, and other avenues of product removal will be blocked.

Outside facilities should be made ready for floods well in advance of their appearance. For example, if there is danger that a well or pump house will ever be submerged it may be worthwhile to elevate the pumping machinery and carry the well casing above any



MORRELL OTTUMWA PLANT AT HEIGHT OF 1944 FLOOD

possible high water level. This may not only prevent contamination of one of the plant's water sources, but may also insure a supply of water for fire fighting during the flood period.

Light wooden structures, such as livestock pens, should be securely anchored and timbers and other material which might be floated by flood waters to batter against windows and buildings should be tied down. If the packer uses outside tanks for tallow and grease storage it is best to leave them full rather than to empty them with the approach of high water. Empty tanks are likely to float away or lift off their foundations and may cause considerable damage. To a lesser extent the same thing is true of underground fuel tanks.

If it is essential that the packinghouse steam plant remain in operation to provide power for pumps, refrigeration, etc., be sure that there is plenty of fuel close at hand since it may not be possible to restock during the flood.

### Fill Water Storage Tank

Be sure that the plant's water storage tank is full and kept full for emergency service. It may be the only source of water for fire fighting and other purposes if the packer's well, outside water source or power plant is affected.

Exterior flood control arrangements, such as levees, walls, bulkheads, drains, etc., should be checked periodically and maintained. They should be examined carefully for strength and height when a flood threatens. One note of caution to those who haven't fought high waters. Do not minimize the force and power of water to break through barricades you feel are sturdy enough. Be on the safe side and give ample strength to all such barricades.

If the plant is subject to flooding it may be desirable to work out a plan in advance which key personnel can put into effect in a few hours. For example, the Pittsburgh plant mentioned previously has a definite plan for mobilizing manpower and putting the unit in flood condition within a few hours after the plant's watchman notifies the assistant superintendent that the river has

reached a danger stage. The superintendent calls four foremen who, in turn, call four others, and these in turn call other employes to form five-men crews for moving equipment and supplies.

What can be done to prevent entry of flood water into the plant?

Where it is probable that only the plant basement will be affected by a flood it is possible to build it water tight. Proper back water valves will be required on drains and sewers and basement walls and floors must be constructed to withstand abnormal external pressure and upthrust. All openings, such as doors, windows, toilets, wall cracks, pipe and wire shafts and unsed drains must be sealed tightly so that they will hold against pressure.

### **Pumping the Basement**

In case the packer is going to "hold the basement" there should be one or more sump pumps to take care of the inevitable drainage or the forgotten opening. The motors and wiring for these pumps should be protected so that they cannot be stalled by entry of water into the basement. In the eastern plant mentioned previously the basement pumps go on when the river reaches a specified stage and at a little higher level a larger (5,000 gpm) pump

is started which keeps the basement dry until water comes over the river back

Another packer who has annual experience with floods makes a suggestion which he says "may sound out of line, but we have found it the most practical.

"When we know flood waters are going to be high enough so that we cannot keep them out with every pessible safeguard, then we remove everything from the danger levels and allow the water in, thus reducing pressures on walls and basement floors.

"We have one cellar that we handle in this way, allowing it to fill to a level slightly under the next floor top before starting the pumps. By doing this we prevent the washing of earth from around the outside of foundations. We do have a cleaning up job after the flood but this is more than compensated for by the reduction of washouts around the foundations below the surface levels.

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"We do not have walls absolutely leakproof, and even a small leak will very soon make a water channel in the earth around the leak."

### **Protect Elevators**

Elevators should be installed and wired so that they will operate into the basement even though there may be considerable water in it.

Since it is usually impossible to keep water out of the first floor and basement once it reaches a certain level, unless the packer is certain that the flood will be light and that the basement can be kept dry, it is better to utilize the time for immediate removal of product, equipment and supplies to upper floors or other locations. Few of the items commonly found in meat plant cellars will stand contact with water and much less immersion in it. Hides, tierced casings, containers, salt and cracklings should be moved out, as well as edible product in dry or pickle cure.

This brings up the question of "what can be done to minimize damage if a flood does get in?" which will be discussed in the second article.



ONLY SYSTEMATIC PLANNING CAN REDUCE FLOOD DAMAGE

# Your Rendering Plant Can Be a Good Neighbor

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In THE past few years a great change has taken place in the dead stock rendering industry. Practically every operator of such a business is now awake to the desirability of operating his plant in a sanitary manner. Many states have passed more stringent regulations governing the way in which these plants must operate with respect to odors and drainage.

At the same time, plant owners have also been giving more attention to air conditioning, at least for the cooker rooms, where the heat is oppressive during the hot weather.

In attempting to improve his plant's standing as a "neighbor," and to improve working conditions in it, the renderer is faced with three problems. These are:

1: To provide a means of handling the air in the plant, often saturated with offensive odors from the butchering and cooking rooms, so that it can be deodorized (as much as possible) and then ejected into the atmosphere at such a level and in so diluted a form that its offensive effects are minimized.

2: To provide a means of condensing the condensible gases from the cooking operation and diluting the condensate to an inoffensive concentration. This can be accomplished by means of the barometric condenser which has been described in recent articles in The National Provisioner. The non-condensibles, too, must be eliminated from the premises, perhaps in the same manner as the air from the processing rooms.

3: To provide a reasonable number of air changes in the cooker rooms, with some reduction in the temperature level there. In this instance the primary objectives are the efficiency and comfort of employes.

These problems have been approached separately by various renderers. For example, a few elaborate air conditioning systems have been installed, but without any connection between the air conditioning system and the condensing and deodorizing elements.

Some plants have a very good setup for condensing the cooking exhaust, but do not attempt to condition the air for comfort in any part of the plant; others have installed chlorinating systems to control plant odors, but without tem-

FIGURE 1: DEODORIZING-AIR CONDITIONING SYSTEM Sketch shows air pickup ducts, fan, air washing chamber, hook-up for recirculating cooled air, pump for supplying treated washing water to barometric condenser and means of eliminating and treating noncondensibles from hot well, STACK -22:0" BAR COND. FOR COOKER EXHAUST 1/2 0010 AIR RETURA CONO. TAIL PIPE. 18'-0' NON COND. GASES TO WASHER & STACK

pering the air and providing needed changes and, in some cases, without attempting to minimize cooking odors by condensation.

It is possible, of course, to handle one or more of these problems separately, but this approach does not provide a satisfactory answer to overall odor elimination or improvement of working conditions. While use of the barometric condenser will minimize one type of odor, the plant may still be offensive because of those arising out of non-cooking operations.

The limitations of the single approach can be seen in the use of chlorinating devices. Many of these installations in rendering plants have been allowed to fall into disuse because they were ineffectual in handling the odor problem from an overall basis. Chlorinating devices do what they are designed to do; the trouble has been in their application.

One plant was built in recent years without any windows and very few doors. It was operated under orders that doors must be kept closed at all times. On top of the plant was a large blower fan connected to the cooker room and the butchering room by a system of

ducts on the suction side and to a stack on the discharge side. Chlorine gas was atomized in the stack. The worst feature of the system was that the problem of air supply was neglected and the workmen could not stand conditions in the cooker room in the summer. They defied all rules about keeping the doors closed and had to rush outside as often as possible to get some fresh air. Had some fresh air been circulated back through the cooker room, working conditions would have been much improved. At the same time the plant's objectionable odors persisted in the neighborhood.

It is very difficult to get a satisfactory mixture of air and chlorine. In the case of this plant, if sufficient chlorine were used so it could be detected in the outside atmosphere, there was an unpleasant combination of the odors from the fallen animals and chlorine. If the odor of chlorine could not be detected, the odor from the fallen animals was all-powerful along with, of course, the escaping gases from the cooking operations.

Chlorine is a satisfactory deodorizing agent, and not too expensive if used properly without waste, although

### TO MAINTAIN THE NATURAL FLAVOR THAT SELLS FOOD

-nothing equals Stainless Steel!





It's appetite appeal that makes sales for food products. The fresh-squeezed goodness of luscious, sun-ripe oranges—the creamy, palatetickling smoothness of fine dairy butter—the unforgettable taste of a crackling-bordered slice of roast young pork—that's the kind of mouthwatering flavor that makes consumers ask for more. You can't expect it in the foods you prepare unless your equipment is free from metallic contamination, inert to food acids and can be kept immaculately clean.

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Equipment built of U·S·S Stainless Steel ideally meets these requirements. Because it permanently resists the corroding action of meat, vegetables, fruit juices and dairy products, it safeguards purity and wholesomeness.

U·S·S Stainless Steel imparts no foreign flavor to foods in contact with it, leaves color unaffected. Strong to withstand the abuse of hard service, it can be kept lustrous and new looking without laborious cleaning. Its goodness goes through and through, cannot chip, crack or wear away.

Send for our booklet "U·S·S Stainless Steel in the Food Handling and Processing Industries," and you'll see why, how, and where this time-tested, perfected Stainless can be applied to improve plant efficiency and to enhance product quality.

### U-S-S STAINLESS STEEL

AMERICAN STEEL & WIRE COMPANY, Cleveland, Chicago and New York
CARNEGIE-ILLINOIS STEEL CORPORATION, Pittsburgh and Chicago
COLUMBIA STEEL COMPANY, San Francisco
NATIONAL TUBE COMPANY, Pittsburgh

TENNESSEE COAL, IRON & RAILROAD COMPANY, Birmingham United States Steel Supply Company, Chicago, Warehouse Distributors

United States Steel Export Company, New York



UNITED STATES STEEL

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Condense and dilute the condensible chaust from cooking; deodorize and dissipate the non-condensible exhaust from cooking as well as the air from the processing rooms; provide an adequate fresh air supply, tempered if possible, for the work rooms.

All of the condensible vapor from coking, or those gases which will mix with water, can be handled satisfactorily by diluting them with water and running the water to the sewage system or, if no system is available, through a filter of crushed rock or gravel and then into a small stream, river or drainage ditch. The non-condensibles, which will mix with air but not water, should be treated with the air-deodorizing agent and dissipated into the atmosphere.

It is possible and practical to confine and control the air and non-condensibles from a rendering plant through the use of fans and ducts and to discharge them into the atmosphere high enough so that they will be dissipated by mixture with a great volume of air.

The purpose of this article is to suggest how the accomplishment of the three objectives mentioned at the beginning might be tied together at little additional expense and with a considerable saving in operating cost; that is, reduction compared with the cost of handling the three problems separately. The suggested system would make double use of the water required to operate the barometric condenser and would provide comfort air conditioning for some of the plant.

Figure 1 shows how this proposed system would be installed in a two-story rendering plant. The cooking and pressing room is located on the first floor and the butchering is done on the second. The condenser and air conditioning equipment would be installed on the roof.

### **Function of Hot Well**

Alongside the plant is the hot well where the tail pipe of the condenser discharges. The hot well is of the catch basin type; that is, it would act as a catch basin also and catch any grease that might carry over through the condenser in case of an accident.

The system would operate as follows: The air from both floors would be picked up by ducts, as shown, with a blower fan large enough to provide at least five complete changes of air every hour. The air would be blown, not drawn, through an air washer and discharged through the stack shown, which, in this illustration, is approximately 52 ft. above grade level (it could be higher, of course).

If at all possible the water used in this system should come from a well at around 56 to 57 degs. F. A separate pump would be employed exclusively for the system because the water would be treated by admitting chlorine into the suction line of the pump in a ratio

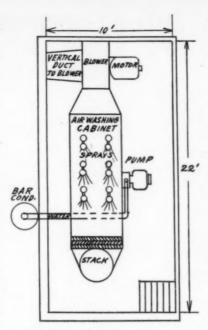


FIGURE 2: AIR WASHER PLAN

of about 80 parts to 1,000,000 parts of water. (This is about twice the dosage employed in purifying water for edible uses.)

The water would first be sprayed through the air washer where it would come in contact with all the air passing from both floors of the plant and would have some beneficial action on the odors in the air. Note two important differences in this system as compared with the customary methods. First, the chemical would be administered to the water supply instead of the air stream in the ducts or stacks and, second, the air would be blown through the air washer instead of being sucked or pulled through.

The reasons for this procedure are as follows:

First, when the water is treated, a better mixture is obtained and, when the water is sprayed through the air, it effects better contact with the air and the chemical is used more efficiently.

Second, blowing the air through the air washer would avoid fan trouble caused by water and chemical which would surely be carried into the fan if it were pulling the air through the washer.

Note the water box beneath the air washer and the small pump. Here is where it would be possible to start saving water and chemical. This treated water would still be cool enough for condensing purposes and very handy to the condenser. It would be injected into the condenser with the small pump and would thus do double duty. The fact that the water was chlorinated would be of some benefit here in the control of odors. In most barometric condenser installations, the discharge line from the jet air eliminator is run down into the hot well (not shown in drawing)

and, of course, discharges the non-condensibles and air with steam into the hot well. This raises the temperature of the condenser water still higher and one only has to stand by a hot well at a rendering plant a short time to note the odors coming off the water in the hot well.

Note in the installation pictured here that the hot well would be housed in a small shed, closed in tightly, and a vent from the shed would enter the suction line of the fan. This would take the air and odors from the hot well through the air washer and up the discharge stack.

### **Employes Also Benefit**

The above paragraphs cover the deodorizing and condensing features of this setup, but the renderer would also have just about everything needed to give the employes some relief in hot weather, particularly those in the cooker room. Note that two smaller ducts could be taken off at the bottom of the air stack and a butterfly valve could be installed in the stack. As much of the cooled air as desired could be recirculated back through the plant. The size of the fan and air washer would determine the efficiency of the air conditioning part of this system and any air conditioning engineer could estimate the proper size to suit conditions.

Some plant owners may say they wouldn't want such air blown into their offices, even if they were sweltering, but it would be appreciated by the men in the cooker room, even if it were recirculated air and only a few degrees cooler than the air in the room.

### Food Technologists Will Hold Four-Day Meeting

The program for the sixth annual conference of the Institute of Food Technologists to be held at the Statler hotel, Buffalo, N. Y., March 17-20, has been announced by Dr. B. E. Proctor, chairman of the committee on programs.

Talks included in the four-day session which will be of particular interest to meat packers are: Enzyme Control and Recent Developments in Food Industries, by A. K. Balls, of the Bureau of Agricultural and Industrial Chemistry; Bacteriological Aspects in Food Handling and Processing, by G. M. Dack, director of the Food Research Institute, University of Chicago, and The Role of Anti-Oxidants in Flavor Problems, by H. E. Longenecker, Dean of Sciences at the University of Pittsburgh, all March 18.

Electronic Regulation of Processes in Food Industries, by W. M. Urbain, Swift & Company chemist on March 19; Amino Acids in Food and Analytical Methods for their Determination, by M. S. Dunn, University of California, Los Angeles, and the session on frozen foods under the chairmanship of Victor Conquest, director of research, Armour and Company, on March 20.



### TO HELP YOU MEET RISING COSTS OF OPERATION

If rising costs are pinching profits, there are definite steps you must take without delay—speed the flow of product, reduce manufacturing time, cut operating costs and improve sales appeal to increase turnover. From these things you can get extra income that will go far in making your operations more productive.

Your Fearn representative offers you ways of accomplishing these things through proper and intelligent use of Fearn Products. His practical operating and manufacturing experience are at your disposal, and the resources of Fearn technicians and production specialists are always at his call. He represents an organization with unusual enterprise, facilities and resources. The products he offers you have a proven profit-producing record. In just a few minutes of your time he can demonstrate important saving to your business and extra income for you.

makes a complete line of flavorings, cures, binders and special ingredients that are today's best example of profit-producers for packers and processors. Each was conceived by practical men, developed by skilled technologists, tested under actual operating conditions and produced by modern methods. You can depend on the products your Fearn man offers you!



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# MERCHANDISING Ideas and Frends

### Housewives of Spokane Interviewed on Carstens' Weekly Radio Broadcast

A novel radio program over KFPY sponsored by Carstens Packing Co., Spokane, Wash., which features visits to Spokane kitchens by the "Carstens kitchen reporter" and music by the T-C Three," is proving popular throughout the area. The 15-minute program, broadcast each Saturday at 9:30 a.m., reaches a daytime family audience of 100,000 within a radius of approximately 125 miles, it is reported by Lee R. Double, advertising agency handling the account.

The "T-C Three" is a cattle-country musical trio composed of Clyde, Slim and Mary, who play old-time, hill-billy and popular numbers on the guitar, electric guitar, banjo and accordion.

Between musical selections there is an actual visit with a Spokane housewife in her own kitchen. During this interview, the kitchen reporter asks informal questions about the home and family, interviewing the kiddies, too (if any). Through adroit copy manipulation, the subject of meal planning and preparation is brought up and the interviewer suggests a meal menu which features a particular Carstens T-C Quality meat product. For her cooperation, the housewife is presented with a special Carstens "courtesy carton" containing a generous amount of the product called for in the meat recipe of the day.

Commercials are built around the firm's place as an outstanding pioneer local industry, the value of its payroll and local plant and livestock purchases, its wide dealer distribution throughout the area, the high quality of T-C Brand meats and meat products and the significance of operating under government inspection. The program is supplemented by outdoor advertising throughout Spokane.

### WARING SHOW PROMOTION POSTERS GIVEN RETAILERS

Participants in the American Meat Institute's meat educational program have been supplied with a quantity of two-color posters promoting the Fred Waring radio show which the Institute is now sponsoring Tuesdays and Thursdays. Designed for display in retail stores, the poster provides opportunity for the retail meat dealer to remind his customers that a nationwide radio program on a major network is featuring important facts about meat, its preparation and its nutritive value.

### VENDING MACHINES FOR FROZEN FOODS PLANNED

The housewife who attends a late matinee soon will be able to do her shopping for dinner right in the lobby of her favorite theater. This is indicated in reports to the Refrigeration



Oscar Mayer & Co. is again marketing canned skinless wieners after having discontinued their manufacture during the war. The vacuum-packed product, attractively labelled as the accompanying photo shows, is getting a warm reception from consumers.

Equipment Manufacturers Association from coin machine producers which disclose that before long mechanically refrigerated machines will be available for the vending of frozen meats, fruits and vegetables. Other machines are being planned for the sale of delicatessen items, including cold meat cuts.

### Morrell Institutional Ads Carry That Local Touch

Somewhat out of the ordinary is the series of weekly advertisements, primarily institutional in nature, which is being inserted by John Morrell & Co.'s Topeka, Kans., plant in the Saturday afternoon Topeka State-Journal. These messages appear on the "Willow" page of the newspaper, a weekly feature made up of humorous happenings in Topeka, activities of interest about Topeka personalities and comments on local affairs, written by a popular local columnist. Though advertising space on this page sells at premium rates, Morrell officials believe it is worth the cost because of its high readership.

Other features of the ads are their versatility and adaptability. Some are designed to tie in with local events, such as Red Cross drives, Community War Chest and war bond drives; some recognize men who have contributed to the development of Topeka; some are devoted to servicemen returning to their jobs at Morrell's, while at the same time recruiting workers for the plant, and others tie in with current events, such as the January 29 Kansas Day ad commemorating the state's admittance to the union. This ad listed some 20 important events in the state's history, beginning with its discovery in 1541.



"PRONTO PUP" SUPPLANTS TRADITIONAL RED HOT SANDWICH

Armour Star frankfürters are the tasty base of a lunch food new to the Middlewest. It is called "Pronto Pup," the "Weiner Dun in a Bun." It differs from the usual "red hot" by being dressed more lightly. By substituting a \(^3\)\s in., quick-cooking bread coat for the thick bun ordinarily used, the Pronto Pup puts emphasis on the frankfurter. Before it is heated for serving, this streamlined red hot is spiked with a meat skewer which remains in it as a handle that furnishes a neat way to avoid greasy fingers. Mustard is spread on the outside. Frank Karnis, ex-service man, operates the concession shown in the photo above in Hillman's Food Store at 63rd and Halsted sts., Chicago.

### See Your Dentist Twice a Year—And Eat Meat!

Including a high percentage of animal proteins and fats in the diet is an effective method of avoiding tooth decay, Vilhjalmur Stefansson suggests in an article published recently in the Atlantic Monthly.

Stefansson, who is quite a well-known Arctic explorer, having made several valuable contributions to the study of eating habits and their relation to health and well-being, sums up his magazine article: "The only thing that matters greatly with regard to the health of the teeth is the chemical composition of the diet. The higher the percentage of carbohydrates and the lower

the percentage of animal proteins and fats, the greater the tooth decay."

Anthropological findings show that Eskimos, whose diet was between 98 and 100 per cent from animal sources, if measured in calories, had no tooth decay. About 100 skulls of Eskimos who died before Europeans came to their country, were examined by many students and no signs of tooth decay found. Although it is claimed by various groups that other factors, such as the teeth of primitive people being improved by their chewing a lot and to eating coarse food, or that the temperature at which the food is eaten may have some effect on teeth, Stefansson points out that these factors really have no bearing on tooth health.

### New Frozen Food Chain Opened in Kansas City

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A chain of frozen food stores, each unit of which will be operatable by one man who will also be half owner of the outlet, is being sponsored in Karsas City by a new firm organized by Hugh Francis, former meat company executive. Francis said that each unit will represent an investment of about \$7,000, making the set-up ideal for the veteran who may want to establish a small business of his own.

The first store has been opened as an experimental unit and, if successful, will be the pattern for at least seven such stores in Kansas City and an unlimited number south and west of the city. Besides meat cuts of choice steaks and roasts, the stores will handle all types of frozen foods, including fruits, vegetables, cakes and pastries.

Francis is president of the parent organization. Jack House is vice president, Frank Baughman is secretary and Francis's two sons, now both in service, are directors. Headquarters are in a cold storage warehouse at 403 E. Third st.

### MILWAUKEE OPA DISTRICT LEARNS IT HAS NEW BOSS

An unexplained lag in official communication channels between Washington and Milwaukee has placed the OPA in a most peculiar position in its efforts to secure an injunction against the Northwest Packing Co., Milwaukee, Wis., pending hearing of complaints that the firm paid \$6,673 above ceiling prices for livestock.

When the Milwaukee OPA office asked Federal Judge F. Ryan Duffy to issue the restraining order, defense attorney Joseph Brazy declared: "This court cannot act on the complaint. It is issued in the name of Chester Bowles as price administrator, but Paul A. Porter has that job now."

The OPA attorney's attempt to evade the technicality was a classic. "Your honor," he protested. "The Milwaukee OPA office does not know that. We have never received official notice of the change."

Judge Duffey, however, ruled that the Milwaukee office should keep better track of its bosses and held the case open for two weeks.

### REDUCE WOOL PRICES

Further reductions in selling prices of Commodity Credit Corporation well stocks to encourage increased consumption of that domestic commodity by U. S. manufacturers have been announced by the U. S. Department of Agriculture. The reductions are not to exceed 3c per clean pound for 1944, 1945 and 1946 wool, and 5c per clean pound for 1943 wool held by CCC.

# OUSE NONFAT DRY MILK SOLIDS IN ANY GROUND OR CHOPPED MEAT PRODUCT •

Sausage, meat loaves, Chili Con Carne
 any ground or chopped meat product
 is improved in appetite appeal and in food value by the addition of nonfat dry milk solids.

Nonfat dry milk solids is economical and easy to use. It pays dividends in customer satisfaction.

Our Meat Products Service will be glad to help you with your formulas.

AMERICAN DRY MILK INSTITUTE, INC. 221 N. LA SALLE STREET, CHICAGO

### WANUAL COVERS RULES FOR INTERSTATE TRUCK **OPERATION BY PACKERS**

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The National Council of Private Motor Truck Owners, Inc., with headquarters in the National Press bldg., Washington, D. C., has published a loose-leaf. ready reference manual covering all ICC regulations applicable to the interstate operation of private motor trucks, such as those of meat packers.

The manual has been designed to acquaint private motor truck owners with all of their obligations and liabilities under the Interstate Commerce Act as administered by the Interstate Commerce Commission and to provide a means of keeping up to date on such pertinent information required by federal regulation of private truck opera-

The council's manual contains in concise form an outline of ICC functions pertaining to motor carrier operations, its membership and field organization; the text and clarifying comment of these sections of the Interstate Commerce Act, part 2, as amended, and those provisions of the ICC motor carrier safety regulations, revised, applicable to private motor truck transportation; an explanation of the various urban "commercial zones" as defined and prescribed by the ICC; a treatise on the application of the Interstate Commerce Act vs. the Fair Labor Standards Act with regard to hours of service and overtime compensation of "private carrier" employes, and other pertinent information (some of which is in question and answer form) relating to the various phases of regulatory control exercised by ICC over interstate private motor truck operation.

It is being made available to all private motor truck owners at cost upon a yearly subscription charge of \$7.50 per copy, which includes the original manual and all revisions for a year.

### FOOD BILL INTRODUCED TO PROTECT RETAILERS

A bill introduced, February 19, in the Kentucky legislature would relieve food and meat retailers of any liability for food or drink for humans or animals when sold in the original container in which it came from the manufacturer. The measure was sponsored by Representative Sylvester J. Wagner, of Cov-

Kentucky's Court of Appeals recently upheld a judgment for damages against a store for selling allegedly contaminated food, which was in the original container. The court suggested that the store might sue the manufacturer.

### FUNDS FOR MEAT SUBSIDY

Authority for payment of an additional \$125,000,000 in government meat subsidies and an extra \$25,000,000 in

flour subsidies was voted by the Senate this week. The additional funds, to be paid by the Reconstruction Finance Corp., will carry the two subsidy programs through June 30. The bill now goes back to the House for consideration of Senate amendments.

According to the Senate banking committee report, meat subsidy payments are now running \$60,000,000 per month. The Senate has also voted \$927,-000 in funds for Office of Price Administration operating expenses during the present fiscal year.

The agency had asked for \$1,854,000 in additional funds for hiring 2,281 additional employes, including 1,585 enforcement agents.

### PROTEIN MEAL SET-ASIDE

The Department of Agriculture has ordered processors to set aside 5 per cent of their March production of soybean, cottonseed, linseed and peanut meal, the same as that set aside beginning January 21 through February 28. Processors are instructed to ship the set-aside meal for use in designated northeast, southern and western states, where the supply is short.

Under the order, packers who produce tankage, meat scraps or liver meal are required to procure certificates from buyers (other than cattle or poultry feeders) that the material is bought and will be used in accordance with WFO 9.



### A Salute to these packers of The Corn Belt

PUT their names on your honor roll for outstanding efficiency in tackling history's greatest food supply problem. All of them are processing lard with the VOTATOR.\*

Occupying less than 18 square feet of floor space, the model shown produces a continuous flow of lard at the rate of 3,000 to 4,000 pounds per hour. Closed, clean, automatic-it turns out

lard of uniform quality with no loss of oils, no waste of refrigeration, no atmospheric contamination. It does the job with less labor than ever before.

Write to The Girdler Corporation, VOTATOR DIVISION, Dept. NP 3-1, Louisville 1, Kentucky. Branch offi-ces: 150 Broadway, New York 7, N.Y.; 617 Johnston Bldg., Charlotte 2, North Carolina.

THE CONTINUOUS, CLOSED LARD PROCESSING UNIT....

\*Trade Mark Reg. U.S. Pat. Off.

ANCO BAING

MASS PRODUCTION TODAY



THE ALLBRIGHT - NELL CO.

# Up and down the MEAT TRAIL

# Personalities and Events \_of the Week\_\_\_\_\_

- A series of improvements including enlarged refrigeration facilities have been completed at the Shelby, N. C., abattoir which is operated by the D. A. Beam Co., it was announced recently by Edwin Beam, manager. The plant, formerly municipally owned and operated, is now under state health inspection.
- M. M. Twichel and Harry L. Miller plan to construct a modern locker and meat processing plant at St. Ignatius, Mont., containing 400 locker boxes and equipment to process all kinds of meat.
- The newly formed Kwik-Froz-Foods Co., of Muskegon, Mich., will offer patrons a complete service for the processing and storage of meat. A new building containing 500 food lockers, each with a capacity of over 6 cu. ft., is expected to be completed in April.
- Den Waltz, of Seattle, Wash., owner and operator of the Pilchuk Packing Co., at Everett, Wash., has recently sold the business to Dan Jones, of Everett.
- J. S. Watkins, who has operated slaughterhouses at Clovis, N. Mex., for eight years, has announced that he will erect a plant near Dalhart, Tex.
- A unit of the Corn Belt Meat Producers' Association was organized recently at Ida Grove, Ia., with Edward Gosch, of Arthur, as chairman.
- The Beste Provision Co., Wilmington, Del., has installed a new and larger Cincinnati dehairing machine in its plant, D. A. Scott, vice president, has reported.
- John M. Clair, 58, secretary and general manager of Republic Food Products Co., Chicago, since it was organized in 1923, died February 19 after a long illness. He was well known to

### **GRILLED STEAK IN 20 SECONDS**

It has yet to be disclosed how important a role dielectric and induction heating will play in the meat industry, but some potentialities are suggested in the photo (right) which shows Ralph Hemphill, Los Angeles industrialist, preparing to cook a steak for his niece, Patricia Armstrong, in 20 seconds. The electronic heating device being used was designed originally to preheat plastics for molding, but when Hemphill found that it had culinary uses he had one of the units installed in the outdoor barbecue pit of his estate where he amazes guests by serving them thoroughly cooked steaks just one-third of a minute after the raw meat is placed between the electrodes.

members of the industry, having spent more than 40 years in the meat packing business. He began his meat packing career with Schwarzschild & Sulzberger Co., Chicago, and remained for some time after the firm was purchased by Wilson & Co. in 1916. Later he was associated with the Indian Packing Co., Green Bay, Wis., before joining Republic. He was a member of the American Meat Institute's dog food and canned meats committee and was a director and a former president of the National Meat Canners' Association. His brother. Edward T. Clair, is president of Republic Food Products Co.

- John Holmes, president of Swift & Company, Chicago, has been re-elected a regional vice president of the National Association of Manufacturers.
- John Elliot has announced plans to install a meat curing and processing and frozen food locker plant at Pasco, Wash.
- R. M. Owthwaite, vice president of John Morrell & Co. and general manager of its Topeka, Kans., plant, speaking at a Morrell regional sales meeting at Fort Worth, Tex., recently, estimated that it would be "fully eight months before any packing companies in the United States can devote themselves to domestic channels. There's no question but that the government intends for us to share what we have with the desperate European countries." he said.



### Packer Quint to Vie for

Professional Cage Crown
The possibility that the 1946 world's

The possibility that the 1946 world's champion professional basketball team may be a packer-sponsored outfit was raised this week with the announcement that the Anderson Packers had accepted an invitation to participate in the annual pro cage championship tournament to be staged in Chicago, starting March 25.

The Anderson Packers, sponsored by the Hughes-Curry Packing Co., a division of Duffey Packers, Inc., Anderson, Ind., has won 16 of 21 starts against top professional competition, including some members of the National Basketball League.

The packer squad is faced with a tough assignment if it is to fight its way to the title. A field of from 14 to 24 crack teams will take part in the hardwood classic, including the Fort Wayne Zollners, defending champions. Howard (Gabby) Cronk is coach and manager of the packer cagers.

He was accompanied to Fort Worth by B. J. Libert, general sales manager and assistant manager of the Topeka plant.

- I. C. Evans has been appointed superintendent of Southland Provision Co., Orangeburg, S. C. He was formerly with Wilson & Co. at Columbus, Ga. The Southland plant, which has been operating for three months and has increased the number of its employes from 10 to 85, is serving lower South Carolina with a fleet of refrigerated trucks.
- Striking truck drivers who have shut down 50 cartage firms in Dayton, Ohio, agreed, February 21, to distribute 60,000 lbs. of meat which arrived in the city. This concession was in line with the union's policy to deliver perishables, C. L. Carlson, chairman of the AF of L Teamsters' negotiating committee, explained.
- A new frozen food plant, Froz N Fresh, will be opened about March 15 at 750 E. Dartmouth st., Flint, Mich., by E. R. Kapp, jr. It will be equipped to handle cutting, wrapping and freezing of raw meats, smoking, aging, curing and rendering of lard.
- Miss Esther Latzke, director of consumers' service for Armour and Company, in a recent address before the Associated Grocery Manufacturers Representatives in Cleveland, cautioned that many food innovations developed by the Army will not be adaptable to home consumption.
- Capt. Charles N. Glew, U. S. Navy, has taken over the duties of assistant to the comptroller of John Morrell & Co.,

2, 1946

Ottumwa, Ia. Prior to his service in the Navy during World War II, he was manager of the company's Brooklyn branch. He began with Morrell in 1914, served in the Navy during World War I, after which he worked in various branch houses and the Ottumwa office, until he was recalled to active duty in April of 1941.

- Fire of undetermined origin caused damage of several thousand dollars to the plant of the Carolina Packers, Inc., at Smithfield, N. C., February 20. Originating in the singeing room, the fire demolished the roof of the slaughter room and caused other damage.
- Jim Robertson has been transferred by Armour and Company from managership of its Sheldon, Ia., plant to managership of the Armour plant at Mitchell, S. D. Succeeding him at Sheldon is Ted Lunders, who has been manager of the Armour plant at Coon Rapids, Ia.
- R. W. Smith, John Morrell & Co. salesman at Chariton, Ia., for the past 23 years, retired the first of March because of ill health.
- Work has begun on a \$50,000 packing plant to be operated in connection with the stockyards at McAlester, Okla.
- The Eureka Locker and Cold Storage Co., Inc., Eureka, Kans., was recently chartered to operate a \$60,000 cold storage business, according to reports.
- C. J. Cahill, of the Rath Packing Co.'s fertilizer and feeds department, Waterloo, Ia., spoke on pasture improvement and soil management at the Dunkerton, Ia., school, February 20.
- A temporary truce entered into on February 21 by the Butchers Union Local 299 (AF of L) removed the meat products of Armour, Swift and Wilson plants at San Diego, Calif., from the unfair list after a two weeks' ban during which the commodities were absent from markets employing union butchers. The ban was invoked by the union after a stalemate in negotiations over pay increases for salesmen employed by San Diego area meat packers.
- Initial reports published in Seattle, Wash., newspapers following the earthquake, February 19, greatly exaggerated the amount of damage suffered by the Frye & Co. plant, according to W. S. Greathouse, president, who stated in a letter to the Provisioner this week that "actual damage probably will not exceed \$2,000."
- John A. Conwell, 56, a salesman for Armour and Company for many years, died last week at his home in Kenosha, Wis., following a long illness.
- Stockholders of the Kroger Grocery & Baking Co., Cincinnati, Ohio, have been notified that at the annual meeting on March 6 a proposal will be submitted to change the name of the firm to The Kroger Company.
- Kichener Packers, Ltd., Kitchener, Ont., are building a 70 by 40 ft. concrete brick addition to provide greater facilities for increased production of sausages, smoked and cured meats and space for refrigeration machines and

### Know Your Fellow Packers . . .

Jim Mock, Morrell's beloved gentleman of rotund proportions, once in 1903 batted .435 with a semi-professional baseball club in the St. Joseph, Mo., Saturday city league. He went on from there to establish as high a batting average in the meat packing business as he did in baseball. Later, in typical Mock fashion, his golf game and community organization work followed an equally high level. Only in his friendships has Jim's "batting average of living" varied much from his baseball record; his friendship average is 1.000 per cent!

Recently Jim Mock reached the age of retirement, and his firm, John Morrell & Co., of Ottumwa, Ia., planned a banquet in his honor—a banquet climaxing a 46-year career in the industry. But Jim did not retire completely even then, for while he gave up his duties as secretary of the company he still remains a member of its board of directors. Typifying his associ-

ates' regard for him, a display of items symbolizing his favorite hobbies, sports and interests, was shown at the banquet. This display, containing a baseball, tax reports, a golf ball, a miniature auto, poker chips, a record ledger, playing cards and a box of his favorite cigars, nicely sums up this man's work and play.

In 1938 his friends turned the tables on him, inaugurating at the Ottumwa Country Club a "Mock Day," and each year since then August 16 has been set aside for a "day of fun" when good fellows get together for a round of golf on the club course and several rounds of "kraut juice," as Jim calls beer, in the locker room. Jim was president of the club at that time as he had been for many years, but he had nothing to do with the starting of "Mock Day."

And if you ask any one of the many people who know Jim what they consider his favorite hobby, the answer is prompt and to the point: "Jim's hobby? Are you kidding? He makes a hobby out of making other folks happy. When Jim's around you see smiles!"



MEMORABLE DAY IN THE LIFE OF MORRELL VETERAN

J. W. Mock, secretary of John Morrell & Co. until his retirement, will long remember the day in 1945 when he was feted by the company at a special celebration in his honor. This picture, taken at the time, shows (l. to r.) J. V. Snyder, Ottumwa, Ia., plant superintendent; G. A. Morrell, vice president and treasurer; Mr. Mock and G. M. Foster, president. Event climaxed 46-year career for Mr. Mock.

boiler. Walter F. Nowak and Joseph E. Nowak are president and secretary-treasurer, respectively.

- George D. Gillespie, Cincinnati, has been appointed director of the meat supervision department of the National Association of Retail Grocers, it was announced this week. Formerly associated with Kroger Grocery & Baking Co., his new work will be developing a program to aid retail food dealers in meat department operations.
- Paramore's Food Store, said to be the first locker system at St. Marys, Kans., plans to build 200 additional lockers, each unit with a 270-lb. capacity.
- Frank F. Frazier, 59, Wamego, Kans., who had been a calf buyer for the Beckett & Skinner Commission Co. for the past 20 years, died February 20.
- Recently announced plans for locker plants in California include construc-

tion of a \$40,000 plant at Montebello for Phillip Gabriel, under the name of Montebello Ice Food Lockers; construction of a \$30,000, 1,000-locker plant at Roseville for Roseville Frozen Food Bank, and an enlargement of the Brizard Locker Plant at Arcata, Calif.

- About 200 Cincinnati residents in the vicinity of the National Packing Covisited the City Council on February 20 to oppose a zoning change sought by the plant which would permit it to add an oil-burning boiler plant.
- Virgil Clowe, formerly manager of the Armour produce house at Great Bend, Kans., has been transferred to a similar position at the Armour plant in Fort Worth, Tex. W. H. Kalb, of Mitchell, S. D., will succeed him.
- Leslie Hensley, of Midway City, Calif., has announced formation of the Zee-ro-Freeze Food Locker Co., and

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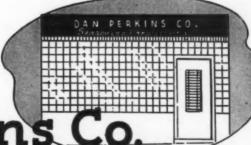


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GREASE POCKETS

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Dan Perkins Co.

MEMPHIS, TENN.

AMERICA'S FINEST SEASONINGS

SEASONINGS

### IF YOU MAKE READY TO EAT **PRODUCTS**

Order this Brander today!

REQUIRED BY LAW, Amend. 30 to RMPR 148 requires branding of all "Ready to Eat" products. To conform properly you need the #155 Great Lakes electrically heated brander which marks READY TO EAT in %" letters, repeated each 1½" as required. Fitted with hand-engraved solid brass roller die that leaves a clean, attractive imprint because heated die dries ink immediately.

EASY TO USE. Just roll the brander across the inking pad, then down the ham, as shown. You get a clean, sharp strip of identifying marks every time.

YOUR NAME INCLUDED AT NO EXTRA COST. If desired, your brand name (up to 9 letters) can be included in 1/4" letters at no extra cost. This adds the value of shank to butt identification that builds sales. Brander price of \$42.00 includes one roller, extra rollers \$27.00 each. Combination 10" ink pad stand only \$6.75 each. Great Lakes quick-dry violet ink \$3.50 per single gallon. Send your order today!

No. 155 BRANDER

Special for Ready to Eat

COMPLETE WITH ROLLER

GREAT LAKES STAMP&MFG. CO. 2500 Irving Pk. Rd

LEADING U.S. MAKERS OF PRECISION-MADE MEAT BRANDERS AND SUPPLIES

disclosed plans for the early opening of a plant equipped with 1,000 lockers far storing meat and other foods.

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• Clarence E. Johnson, who recently constructed a 400-locker plant at Westmoreland, Kans., will add a slaughter. house this summer, he has announced

. J. M. Littjohann, formerly manager of the Seymour Packing Co., Norten, Kans., has been appointed manager of the Iowa Falls Poultry and Egg Co. Vic Droege, formerly manager of the Concordia plant, has succeeded him at the Seymour plant.

· John and Weston Inglis, owners of the Inglis Frozen Foods Co., Modesto, Calif., have announced that construction will start shortly on a \$100,000 plant on Waterford highway, Modesto,

· When Hody Thies, of Thies Packing Co., Great Bend, Kans., needed some cattle and hogs recently, he flew to Scott City, 125 miles away, bought a carload of fat hogs and another car of cattle at a livestock sale, and was back at his desk in a couple of hours. A former army pilot employed at the firm flew the plane.

• A new meat packing plant to be known as the Dixie Packing Co., which was recently incorporated for \$50,000. will soon be built in Montgomery, Ala. S. E. Elmore, president of the Chamber of Commerce, announced last week. Officers of the new firm are S. A. Dong. las, president; H. L. Vandigriff, vice president, and I. A. Kent, secretary.

### **Expansion of Tobin Plant** at Fort Dodge is Started

Construction of several additions to the Fort Dodge, Ia., plant of the Tobin Packing Co. at a cost of \$600,000 was begun last week, Fred J. Clark, vice president and general manager of the company, reported. The plant expansion will make it possible for the company to process several hundred thousand additional hogs annually, Clark said.

The additions, scheduled for completion before the start of the next hog killing season in November, will include a new hog cutting floor, a new freezing building, another floor for the manufacturing building, a new boiler room and mechanical shop and an office section. The new hog cutting floor will be at the third floor level of the "east" building of the plant with a conversion room spanning the railroad tracks between the present "east" and "west" units.

The freezing building will be at the north end of the plant. With a capacity of 5,000,000 lbs., it will be equipped for freezing at a temperature of -16 degs. F. The new manufacturing floor will be an additional story on the present manufacturing building. Greatly increased output of Tobin meat specialties is planned, Clark said.

The additions just started are the latest of a long series carried out by the company since the original plant was built in 1934. The W. A. Klinger Co., of Sioux City, Ia., which has built a number of the Tobin units, has the contract.



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New Trade Literature

Pumps (NL 267). — Ingersoll-Rand (a/s 20-page catalog covers the design, construction and engineering details of its Cameron Single-Stage general service pumps recommended for use in the food packing industry. It shows typical installations, gives cross-section and interior views, the various types of drive available, performance and dimension tabulations and the steps in the solution of a typical pumping problem.—Ingersoll-Rand Co.

Conveyor Trolley (NL 268).—Many new features of the Link-Belt trolley which improve operation and lower maintenance costs are related in a four-page bulletin which also includes photographs of the trolley, cut-away drawing to show the wheel and one-piece bracket, various installation views and a table of sizes, dimensions and weights.—Link-Belt Co.

Steel Plates (NL 269).—Ryerson's' new booklet on its E-Z-Cut plates which, it is claimed, make such operations as drilling, milling, turning, threading, broaching, boring, etc., more rapid and economical, includes chemical analysis, physical properties, machinability, machining advantages and some suggested applications of the plates.—Joseph T. Ryerson & Son, Inc.

Pulverizer (NL 270). — The many uses of the Prater dual-screen pulverizer in the meat packing industry, including pulverizing of meat by-products such as tankage, crackling and meat scraps, processing of glue, blood meal, steamed bone and other materials and a new development for fertilizer production, are described in a new booklet, which also discusses and illustrates the operating principle of the machine. —Prater Pulverizer Co.

Industrial Instruments (NL 272).—A postwar general catalog of information on the Bristol line of automatic controlling, recording and indicating instruments, with hints on how they can be used effectively to save time and money, has been published. It is illustrated with line drawings which show basic methods of applying various types of industrial instruments.—Bristol Co.

Safety Equipment (NL 275).—Mine Safety Appliance Co.'s 178-page catalog describes and illustrates its complete range of safety equipment for industrial application and its research laboratories and plant facilities. Also available is a handy pocket size edition of the catalog containing the same material in condensed form.—Mine Safety Appliances Co.

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It's Wise to Standardize on these Better-Looking, Better-Working "Cincinnati" Cotton Products
"FORM-BEST" STOCKINETTES and
"PIN-TITE" SHROUD CLOTHS
because our service will assure you of a dependable supply

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# NEVERFAIL

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HAM
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"The Man Who Knows"



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Pre-Seasoning

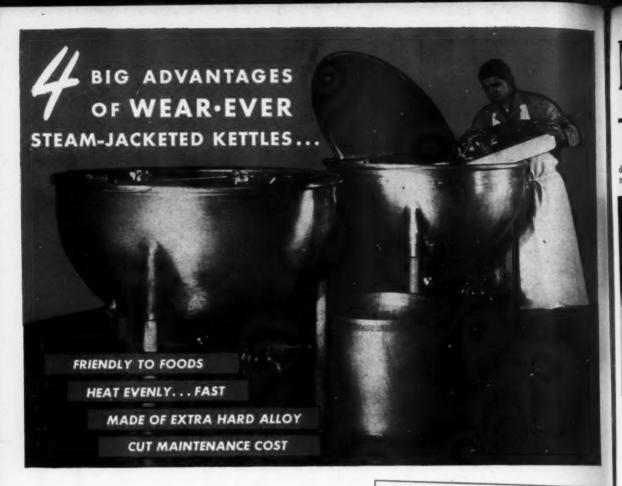
### **3-DAY HAM CURE**

It's the good, old-fashioned, full-bodied ham flavor that your customers want. That's what NEVERFAIL gives you. For extra goodness, NEVERFAIL imparts to the ham a distinctive, aromatic fragrance . . . because it preseasons as it cures. In addition, the NEVERFAIL 3-Day Ham Cure always produces an appetizing, eye-catching pink color . . . mouthmelting tenderness . . . and a texture that's moist but never soggy. Write today for complete information.

H. J. MAYER & SONS CO.

6819-27 SOUTH ASHLAND AVENUE . CHICAGO 36, ILLINOIS

Canadian Plant, Windsor, Ontario





Wear-Ever Aluminum steam-jacketed kettles have long been a favorite with meat packers. Now, made of a tougher, harder aluminum alloy than has heretofore been practical, they'll be more popular than ever. Wear-Ever steam-jacketed kettles provide ex-

ceptional durability and long lasting, economical service. The stronger, harder alloy affords extra protection against marring ... will keep your kettles new-looking, too, over the years and years they'll serve you.

Wear-Ever Aluminum is famous for its even heating. It cooks foods uniformly . . . helps to avoid burning and scorching. And aluminum protects flavor, taste and purity, for aluminum is friendly to foods.

Plan to meet your requirements with Wear-Ever. You'll find it pays! The Aluminum Cooking Utensil Co., 403 Wear-Ever Building, New Kensington, Pa.



### Workers like Aluminum . . . it's light!

Notice the way your employees prefer Wear-Ever aluminum meat tubs, meat trucks and ingredient containers. Easy to haul, shove or lift, Wear-Ever aluminum equipment helps to lessen end-of-day fatigue. Yet all Wear-Ever equipment is engineered for strength and durability.



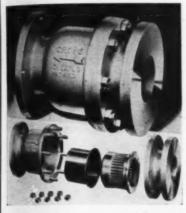
Made of the metal that cooks best
. . . easy to clean

WEAR-EVER ALUMINUM

# NEW EQUIPMENT and Supplies

### SIMPLIFIED CHECK VALVE

The Grove Chexflo valve, simple in design and safe to operate, uses no metallic moving parts, according to



Grove Regulator Co., Oakland, Calif. Operation is effected by a synthetic rubber tube, stretched over a slotted, cup-shaped metal core, which expands to open and contracts to close. Because this expansible tube closes instantly on balanced flow, prior to the commencement of back flow, there is no tendency to establish pressure impulses, shock or water hammer by transmission through the flow line.

The flexive tube is said to improve in service due to the fact that "flexing" adds life to rubber.

### AUTOMATIC CODE DATER

Adolph Gottscho, Inc., manufacturer of marking equipment, is marketing an automatic rotary code dating attachment for conveyor, compression or sealing units. The Rolacoder 100 imprints on the side of a case and on a keg or drum with an impression on the lateral surface. The impressions may consist of numbers or letters on one line in a permanent ink. Type sizes are % in.

The machine is heavily constructed. The type wheel is bronze and has a selfreturn. Its shaft turns in a needle bearing. Ink roller is made of solid felt and has an internal fountain which is quickly and easily refilled by ink from an oil can.

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### ANTI-FROST COMPOUND

Stanco, Inc., New York, has an-nounced the development of Thors, a double-duty, anti-frost compound for use on cold storage doors and refrigerator coils. Thors prevents the stick-

ing of refrigerator room doors and acts as a sealer on contract surfaces to prevent leakage. It also aids in the removal of ice and frost built up on refrigerator coils. Made of petroleum base, it is easily applied by brush or swab to metal surfaces.

### INDUSTRIAL WHEELS

Northrop Gaines, Inc., subsidiary of Northrop Aircraft, Inc., is using air-plane fabricating techniques in constructing hand trucks and industrial wheels of light metals. First item ready for the market will be industrial wheels, cast solidly of aluminum and with hard rubber tires molded firmly on the wheels by a new process. Although they weigh as little as 3 lbs., the Northrop Gaines wheels are built to carry 40 per cent more weight than any wheel of equivalent size, and are equipped with Timken tapered bearings, which require no lubrication during the life of the wheel, it is claimed.

Northrop Gaines also is producing a line of hand trucks, which, according to company officials will "take the backbreak out of materials moving." are cast in a solid piece of aluminum. The smallest of three sizes weighs only 36 lbs., yet has been stress-tested under as much as a 5,000 lb. load.

### PORTABLE BELT CONVEYOR

The Standard Handibelt manufactured by Standard Conveyor Co., N. St. Paul, Minn., is an all-purpose portable belt conveyor designed for carrying bags, boxes, crates, cartons and many other commodities. It is adjustable to every conceivable elevation and angle within its scope. It has ample capacity for 110 lb. bags or boxes or a continuous load of 20 lb. per ft., and it will carry commodities wider than the belt.

Because of its flexibility in adjustment, the Handibelt may be applied to a wide variety of uses. As a horizontal conveyor it can be used as an individual unit, as a connecting link between other conveyors or as a feeder conveyor. Any number of Handibelts can be placed to form a continuous line.

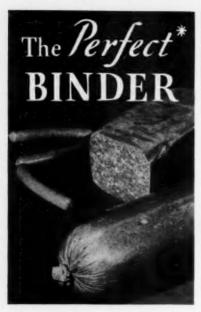
### HUMIDIEYING UNIT

The new industrial humidifying unit produced by Spraying Systems Co., Chicago, introduces a departure from conventional assembly methods in that the entire, compact unit is delivered ready for installation. Made in two or four nozzle units with humidistat control, nozzles can be set at various angles to increase efficiency of moisture distribution. Siphon type humidifying nozzles are used which utilize compressed air.



NEW HIGHWAY TRANSPORT UNIT FOR WEST COAST

International's new highway transport unit shown above is one of six basic models, ranging from 30,000 to 90,000 lbs. gross vehicle weight rating, for both highway and off-the-highway operation which will be produced at Emeryville, Calif., expressly for West Coast users. These super heavy-duty models offer a choice of two gasoline and three diesel engines, six transmissions and four auxiliary transmissions, and several whoelbases.



### FOR WIENERS, BOLOGNA, SPECIALTY LOAVES

because



By keeping the fat and moisture stabilized Special X Soy Flour holds the original freshness longer and reduces cooler shrinkage.

No "fat pockets" because Special X Soy blends completely with both fat and lean, holding them together as a compatible mixture.





Special X Soy Flour actually improves the flavor and appearance. Its blending action creates better texture and slicing quality.

## Special X SOY FLOUR Meatone GRITS

Write for FREE Samples

PENCER 

AND SONS, INC. DECATUR BO, ILLINOIS

### Flashes on Suppliers

MILPRINT, INC .- Roy Hanson, vice president of Milprint, announced this week that Maj. Jack Manion is taking

JACK MANION

tire working experience has been in the packing industry. He was, just prior to the war, manager of the domestic sausage division of all Wilson Co.'s 8 midwest plants. Before that he was with Cudahy Brothers Co. En-

over the manage-

ment of the meat

Maj. Manion's en-

division.

packers'

tering the war as private, he rose to the position of Combat Engineer Battalion Commander in the European theater. After cessation of hostilities he became an executive officer of Army education in England and in this capacity spent some time with the Smithfield Institute. which is the center of meat packing for the British Empire. He will make his headquarters at the home office in Milwaukee, taking over the duties of Jim Baker, who is leaving the organiza-

LINK-BELT CO .- Arthur J. Olson. formerly district sales engineer for Link-Belt Co. at Chicago, has been appointed district sales manager at Kansas City, Mo., succeeding Max Giffy, who has resigned after 40 years with the company. Olson has been with Link-Belt since 1918, and the last 20 years has specialized on equipment for the meat packing and allied industries, handling the engineering and sales of elevating, conveying, materials handling and power transmission machin-

ROBBINS & BURKE, INC .- Joseph J. Robbins, president and treasurer of Robbins & Burke, Inc., Cambridge, Mass., refrigerator body manufacturer, has announced several changes in personnel: Clifford H. Arnold has been appointed sales manager; George E Beers, production manager; Harry A Earle, office manager and purchase agent, and Orrin W. Robbins, sen of President Robbins, has joined the luni ness as assistant treasurer, following his release from the Army Air Corne Robbins also announced that plant and equipment expansions made during the war are being maintained and that ad ditional equipment has been added to handle the unprecedented volume of peacetime business.

CINCINNATI COTTON PRODUCTS CO .- The appointment of Jack H. L'Estrange as sales representative for the Cincinnati Cotton Products Co. Cincinnati, has been announced. L'Est. range has just been discharged from the Marine Corps, after having served as a captain in the Third Amphibious Corps in the Solomon campaign, Guam occupation and also in the Okinawa campaign.

JIM BAKER & ASSOCIATES\_ Offering a comprehensive list of services to food manufacturers and food in-

dustry suppliers, Jim Baker & Associates have an nounced the establishment of a new agency on March 1, with headquarters at 740 No. Plankinton ave., Milwaukee, Wia In addition to a complete advertising agency service the new firm will bring to its clients specialized assistance in sales plan-



IIM BAKER

ning and promotion, product development and merchandising and package design and engineering. The agency is headed by Jim Baker, former sales promotion executive of Milprint, Inc. For the past eight years he has been in charge of Milprint's sales to the meat packing industry. Before joining Milprist he was connected with Kingan & Co., Indianapolis, where he served in the production department and later in the advertising and sales promotion depart-

# PACKINGHOUSE

BACKED BY YEARS OF PACKING PLANT ENGINEERING

- \* Sausage Meat Trucks
- **Curing Trucks**
- \* Ham and Bacon Trucks
- \* Dump Trucks
- \* Oleo Trucks

STAINLESS STEEL OUR SPECIALTY

PROMPT DELIVERY ASSURED

NGER MANUFACTURING CO., INC. OTTUMWA . IOWA

Radio's Biggest Daytime Show



and his Pennsylvanians

NBC for M

Monday through Friday

AY and THURSDAY

Selling Meat for You

Warm human messages about meal—not cold "announcements"— are woven thru the show by Bill Bivens, ace announcer, and also by Fred Waring himself.

The good taste of meat, the goodness of meat, buying, preparation and serving suggestions are told, in ways that get action, to millions of women listening to the Fred Waring Show each Tuesday and Thursday.

The National Provisioner-March 2, 1946

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TEEL

INC.

h 2, 1966

Page 33



| NET PRICES |                    |          |  |  |  |  |
|------------|--------------------|----------|--|--|--|--|
| E          | 250 Lb 34 F.P.M    | \$119.00 |  |  |  |  |
| A          | 500 Lb 17 F.P.M    | . 139.00 |  |  |  |  |
|            | 500 Lb 34 F.P.M    |          |  |  |  |  |
| B          | 1000 Lb 11 F.P.M   | . 169.00 |  |  |  |  |
| C          | 1000 Lb 17 F.P.M   | . 189.00 |  |  |  |  |
| J          | 1000 Lb 34 F.P.M   | . 209.00 |  |  |  |  |
| D          | 2000 Lb 9 F.P.M    | . 189.00 |  |  |  |  |
| K          | 2000 Lb 17 F.P.M   | . 209.00 |  |  |  |  |
|            | Current Available: |          |  |  |  |  |

Frames E, A, G, B, C and D—110-1-60—220-3-60 or 220-1-60—J and K only 220-3-60 or 440-3-60—(D.C. Current special order.)

### E. COHN & SONS, INC.

Material Handling Equipment 900 L Street S. Wa

Cedar Rapids, Iowa

### Shutdown Threatened

(Continued from page 14).

slaughter payments through inability to remain in compliance.

One difficulty in remaining in compliance under present conditions-which is not always apparent from examination of price quotations-is that medium and lower quality cattle, in too many instances, cost top grade prices. Some packers point out that they are not only faced with upgrading on their purchases, but also that government graders have recently shown a tendency toward low-grading carcasses in some instances.

### **Packer Comments**

Recent packer comments on compliance from West Virginia, Ohio, Florida, New Jersey, Tennessee and Indiana include the following:

"It is more and more difficult to stay in compliance because the uncontrolled live cattle markets are being dominated by black market operators." . . . "Are there any packers able to stay within the regulations when buying cattle today with all the black market operators paying stiffer prices?" . . . "We have gradually reduced our volume while the small slaughterers have increased their volume." . . . "The cattle compliance matter is a joke. Small slaughterers with nothing to lose will continue to violate." . . . "Our experience has become progressively worse, making total compliance impossible, and we are dis-

Designed

continuing all operations." cattle compliance regulation is the mot unreasonable and unfair regulation that OPA has put out." . . . "Beef ... erations are unprofitable, and if it were not for the fact that our customers must have some beef, we would discotinue slaughtering cattle until conditions are more favorable."

Reports to the PROVISIONER indicate that black market conditions are as bad, if not worse, than at any previous time. As the American Meat Institute pointed out this week in connection with the price adjustments announced by Stabilization Director Bowles:

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"The adjustments do nothing to curb the growing black market which is taking over, at the expense of consumers, more and more of the beef business from legitimate operators, forcing them to curtail their operations and in some cases to close.

"The order still leaves the meat packing industry where it cannot compete with the black market operators. Ceiling prices in many localities are pure fiction. Consumers will continue to be unable to get the meat they want in legitimate channels inasmuch as the black market has no regard whatsoever for any present ceiling prices and it is inconceivable that it will pay any attention to any future ceiling prices. It may be inferred from Mr. Bowles' statement that meat is and will be freely available everywhere at ceiling prices. Such is not the case and the order does nothing to correct the situation."



year with a minimu

remarkable susta ncy has been pos to B & D Machines I the finest materials and work-manship. Before going into

ore going are oduction, each model has a ways been subjected to intless tests to make it thorghly practical, convenient

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F 1 1 20 12 1 7

PORK SCRIBE SAW

★ More Than 3000 B & D Machines New in Use — Cutting and Scri Meat Faster, Better, at Lower Cast I



Ask also about Beef Rib Blocker Hom Marking San Hog Backhane Marke **Beef Scribe Saw** Combination Rumphone Saw and Corcass Splitter

CHICAGO 4, ILL. BEST & DONOVAN, 332 S. MICHIGAN AVE.

PRECISION

SUPER-SENSITIVE INSTRUMENTS ASSURE BAKER PRECISION....

In the Baker laboratory, where designs become machines, the most modern and scientific equipment is used. Electronic balancing equipment—the Vibrascope and the Vibrameter eliminate vibration caused by inaccuracies as little as 1/10,000 of an inch. The Stetho-

scope is used to magnify and locate any noises below normal ear level. Thus, we safeguard Baker reputation — and assure the long life and dependable performance of Baker Machines.

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Baker

ICE MACHINE CO., INC. OMAHA
MANUFACTURERS OF REFRIGERATION AND
AIR CONDITIONING EQUIPMENT SINCE 1905



### Reco REFRIGERATOR FAN

Here's the magic fan that hundreds of sausage makers and packers have installed to keep their coolers in a dry, sanitary condition. And it soon pays for itself by substantially lowering operating costs.

Modern refrigerating engineers agree that coil type refrigerators require forced air circulation. The RECO Fan supplies slow, uniform circulation in all parts of the room, including between and around tightly packed products. As it increases the relative humidity in the room atmosphere, it decreases dehydration.

Improves Efficiency

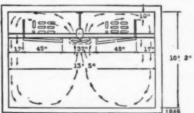
If your refrigeration system has lost some of its former efficiency or if your cooler is overloaded, the RECO Refrigerator Fan will be a big improvement for your plant.

### REYNOLDS

Mfrs. of RECO Refrigerator Fans, Fly Chaser Fans, Mixers, Peelers and Chopper-Slicers

2689 W. Congress Street, Chicago I2, III.

Write for data sheets and full information.



The above chart illustrates the air motion produced by the RECO. It blows upwards, the air moving along the ceiling, down the walls and up the center again.

### PRICE CASE DISMISSED

A mistrial ended the OPA price violation case against A. Schlorer & Sons, Camden, N. J., meat packing and slaughtering firm, recently when Federal Judge William F. Smith withdrew a juror in the U.S. District Court in Camden on the ground that he did not caution the entire jury to disregard published accounts of the proceedings. The firm was accused of selling beef, mutton, veal and lamb over the ceiling. and one of its salesmen was charged additionally with keeping false records. The judge dismissed the 14 counts of a bill of information against the Schlorers because the prosecution had failed to prove the alleged violations.

### Buffalo Meat Sells Easily to Housewives of Seattle

Shades of Buffalo Bill were recalled in a novel retail sales and advertising campaign designed to popularize the North American bison slaughtered recently by the Gibson Packing Co. in its government-inspected plant at Yakima, Wash. Fresh from Gibson's 6,000-acre buffalo ranch in the Wenas valley north of Yakima, the buffalo meat staged a gay entry onto Seattle dinner tables via a chain of seven retail markets located in downtown Seattle and environs.

Colorful banners and circus-like pen-

nants printed with special messages to the housewife were displayed over counters laden with bison beef, comprising an attraction that very few shoppers

could pass.

Buffalo stew meat at 60c per lb. was featured, with the assurance that it was the "long-reputed Wild Bill Hickock favorite," while buffalo tongues at 75c per lb. were "always a favorite with the plainsman" and Buffalo rib roast was a "Kit Carson special." Of buffalo hearts at 50c a lb., it was said: "Timid souls, take note. In the days of Chief Sitting Bull, the Indians ate buffalo hearts to make them courageous."

### SEEING IS

model refrigeration system, designed by the York Corp. for use in its newlyformed Institute of Refrigeration and Air Conditioning, traces the complete compression cycle and makes visible the transformation of a gas to a liquid and back to a gas again as the refrigerant flows through the instructive system.

### OIL CHEMISTS' ARTICLES

The February issue of Oil & Sosp, journal of the American Oil Chemists' Society, contains several technical papers of interest to the meat packing industry. "Problems in the Evaluation of Fat Stability" is discussed by B. W. Beadle, American Meat Institute, University of Chicago. E. W. Eckey, Procter and Gamble Co., Cincinnati, O, has written an article on "An Oxygen-Absorption Method for Examination of Fat," and A. E. Bailey, southern Regional Research Laboratory, New Orleans, writing on the subject "Flaver Reversion in Edible Fats."

# Introducing... MOR-ZEST PRODUCTS

Our complete line includes custom-tailored seasonings, spices, cures, soya flours, binders, also a cooked wheat sausage flour for the meat packing industry. Write us about your specific problems.

We cordially invite you to visit us in Chicago. Let's get acquainted—for mutual benefit.

# Morton PRODUCTS CO.

Manufacturers of Seasonings and Flavors for Food Processors

1401 W. HUBBARD ST. . CHICAGO 22, ILL.

# THE ORGANIZATION BEHIND MORTON PRODUCTS

This is a new, progressive organization, staffed by veterans in the seasoning and binder industry under the leadership of Walter S. Morton, with Ray Seipp as Vice-President in charge of sales, and C. H. (Bob) Jones formerly general superintendent and food technologist of a large seasoning house, as secretary.

Each of these men brings to MORTON PRODUCTS a wealth of practical knowledge, years of experience, a knowledge of sound business practices and an eagerness to serve. You'll enjoy your business relations with Morton Products.



WALTER S. MORTON, Pris.



RAY SEIPP, Vito-Prot.



C. H. JONES, Secretary

WE SUPPLY THE ZEST THAT MAKES YOUR PRODUCTS THE BEST

VING efrigerant

system.

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## "Maw, don't ye sometimes hanker for suthin' to happen?"

The above is as good a cue as any to give you an important angle on Crown cans. Do you ever stop to think what happens to the wide array of products that are packaged in Crown cans?... Nothing... Nothing happens because products entrusted to Crown cans are safe. Crown cans-airtight, lightproof, sturdyprotect flavor, color and quality, from the time the products are packed until the time they are used. This angle is mighty important to your customers, too.



CROWN CAN COMPANY . PHILADELPHIA . Division Crown Cork & Seal Company, Inc. . Baltimore, Maryland

## The "Old Timer" Suggests . . .

That You, too, let him help select the knives and plates that will meet your exact requirements and will save you time — money — and labor!

PORK SAUSAGE—the season for heavy demand is at hand. Make it in the form of sausage or patties.

Fresh trimmings are essential and they must be seasoned to a rich, tangy flavor according to your own private formula.



The meat must be cut so the lean and fat show up distinctly so as to provide strong eye appeal. Do not smear or crush the product by improper handling.

Most pork trimmings contain a large amount of soft, fat tissues and if not cut properly, the product will have a smeary and crushed appearance. This will also cause the soft fat tissues to melt and separate from the lean by melting out when cooking, leaving a dry, shriveled-up and unappetizing sausage.

ELIMINATE all these troubles by using the famous C-D V TAPER HOLE PLATE, C-D V SUPERIOR PLATE, C-D TRIUMPH EVERLASTING PLATE for fancy pork or summer squagge.

Write TODAY for further information. There is no obligation.



523 East Congress . Detroit 26, Mich.

THE SPECIALTY MFRS. SALES CO.

2021 GRACE STREET

CHICAGO 18, ILLINOIS



IMPORTERS AND GRINDERS OF PURE NATURAL SPICES

#### **Tobin Net Declines**

(Continued from page 13.)

been made available for additional plant expansion at Fort Dodge and Estherville, Ia., as well as for improved working capital position. The plant and properties at Estherville, Ia., were also acquired pursuant to the action taken at the special stockholders meeting."

Commenting on the removal of rationing and the desirability of an early end of subsidies and other government restrictions, President Tobin declared:

"Now that OPA interprets its power to include profit control and its stated belief that 1 per cent profit before taxes is a fair and reasonable margin of profit for the meat packing industry, the members of our industry have another hazard to opercome while doing their utmost in rendering a worthwhile and important service in providing meat food products to the American people.

"Our average profits for a 15-year period from 1926 to 1940 inclusive were 2.74 per cent before taxes and 2.39 after taxes, with some years showing 5 per cent and 6 per cent before taxes and 4½ and 6 per cent after taxes, so you can see how unfair the Office of Economic Stabilization and OPA are when they tell our industry that they will not grant any additional subsidy to any packer who shows 1 per cent or more profit before taxes."

#### **Financial Notes**

The board of directors of Armour and Company, early last month, ap proved the sale of \$25,000,000 of \$% per cent cumulative debentures (suberdinated). The proceeds of the sale, together with company funds, will be used to call the presently outstanding \$30,000,000 of 41/2 per cent debentures. The call date for the 41/2 per cent debentures is March 4, but owners will be permitted to present them to either the First National Bank of Chicago or the Chase National Bank of New York any time after February 4. They will receive the full call price of 104 per cent plus interest to March 4. The new 31/2 per cent debentures, which run for 25 years, were sold privately to a group of insurance companies. A quarterly dividend of \$1.50 a share on the \$6.00 prior preferred stock was ordered paid April 1 to owners of record March 11.

The Procter & Gamble Co. distributed more than \$1,000,000 in profit-sharing dividends for 1945, it was disclosed February 2 as the home office and factories in Ivorydale and St. Bernard sponsored a convocation in Cincinnati's Music Hall.

The board of directors of Wilson & Co., meeting February 8, declared a dividend of \$1.0625 per share on its \$4.25 preferred stock for the period from January 1, 1946, to March 31, 1946, payable April 1, 1946, to stockholders of record at the close of business March 18, 1946.

SEASONINGS

SYLVANIA CASINGS Your pick of Popular sizes SOME LIKE THEM BIG and some like them small. That's an old story about bologna. But with Sylvania Casings you can offer your product in all popular sizes to meet every preference. Whatever the size, Sylvania Casings offer uniform quality. They stand up at the stuffing horn and in the smoke house . . . and dress your product up in the display case. Last but not least. Sylvania Casings assure you of brand identification even after the bologna is partially sold. Working an attractive design for you in color is one of our specialties. Write for information.

## Made only by SYLVANIA INDUSTRIAL Corporation

Manufacturers of cellophane and other cellulose products since 1929

Plant and Principal Office: Fredericksburg, Virginia
General Sales Office: 122 East 42nd Street, New York 17, N. Y. \* Casings Division: 111 North Canal
Street, Chicago 6, Illinois \* Distributors for Canada: Victoria Paper & Twine Co., Ltd., Toronto



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# PROVISIONS AND LARD Weekly Review

#### USDA COLD STORAGE NEEDS TO INCREASE, WAREHOUSEMEN TOLD

The efficiency and safety with which public warehouses handled the storage of food during the war was a major factor in keeping spoilage at a minimum, Secretary of Agriculture Clinton P. Anderson asserted in a special message addressed to the American Warehouseman's Association at its fifty-fourth annual meeting last week in Chicago.

"The food supply chain has many links," Anderson stated, "from the preparation of the ground to the final delivery of the product into the family market basket. One of the middle links is the safe storage of food before it moves into retail channels—the warehouseman's job."

The secretary pointed out that the ending of the war brought no diminution of the importance of this task. "Peacetime agriculture aims to turn out tremendous supplies," he said. "Our goals for 1946 call for more acreage than was actually planted last year. This huge production must be handled with dispatch. In the storage warehouses of the nation, much of it must be held ready to flow in accordance with needs."

Another speaker was Col. H. O. Warlick, jr., director, Shipping and Storage Branch, PMA, Department of Agriculture, who declared that while storage needs for USDA-owned commodities are not as great now as during the war, prospects are that considerable space will be needed for two to three more years.

Federal storage needs are expected to increase during the coming months, but probably will not reach wartime levels, Col. Warlick said, pointing out that during the present calendar year more than 1,500,000,000 lbs. of meat is to be exported, of which 1,000,000,000 will move during the first six months.

"Effort will be made whenever possible to purchase meat as well as other commodities during periods of highest production and place it in storage for use during the months when production is lightest," the speaker continued. "In the case of meat, however, the movement into storage is heaviest during November through February. Conse quently, more of the meat purchased during the current period of high production will move directly from vendor to ship side in order to meet large commitments to liberated countries. A considerable part of meat moved direct to ship side will have to be frozen prior to shipping.

"The President's recent statement also included announcement that 375,-000 tons fats and oils will be purchased for export during 1946. This will consist mainly of lard, and here again the season of high production is nearing an end and a large part of government purchases, insofar as possible, will necessarily be moved directly to ship side."

Col. Warlick called attention to steps being taken to obtain prompt marketing of heavy hogs and of beef cattle with a moderate rather than a high degree of finish.

#### WEEK'S MEAT OUTPUT SHOWS ANOTHER DROP

Meat production under federal inspection for the week ended February 23 totaled 291,000,000 lbs., the U. S. Department of Agriculture Meat Board reported. This production was 13 per cent less than last week but 1 per cent more than a year ago.

Slaughter of cattle under federal inspection was estimated at 229,000 head, 9 per cent below 252,000 a week earlier, and 20 per cent below 285,000 a year ago. Beef production was calculated at

122,000,000 lbs., compared with 133, 000,000 lbs. for the preceding week and 147,000,000 lbs. a year ago.

Calf slaughter was estimated at 86,000 head. This was 3,000 head below the preceding week, and 16,000 under the corresponding week of last year. Output of inspected veal for the three weeks under comparison was figured at 8,000,000, 8,000,000, and 10,000,000 lbs, respectively.

The number of sheep and lambs slaughtered for the week was estimated at 494,000 head. This was 14 per cent below the heavy kill of last week but 34 per cent above the same period last year. Production of inspected lamb and mutton amounted to 22,000,000 lbs. for the preceding week and 16,000,000 lbs. for the corresponding week last year.

Hog slaughter was estimated at 961,000 head, which was 16 per cent below the slaughter during the preceding week, but 24 per cent more than 774,000 for the same week in 1945. Estimated production of pork was 139,000,000 lbs. compared with 166,000,000 lbs. last week and 115,000,000 lbs. during the same time a year ago.

#### Processed Meat Production Declines During January

The strike of packinghouse workers during January sharply reduced the output of most processed meats when compared with the same period of last year. Sausage and canned meat totals were off sharply from January, 1945, and production of loaves also showed an abrupt decline. However, sliced bacon output at better than 38,000,000 lbs. was above a year earlier.

Total canned meat production for the month was 161,308,000 hbs., compared with 242,597,000 lbs. during the same period of a year earlier. Sausage out

| Meat placed in cure-  | Jan.,<br>1946  | Jan.,<br>1945  |
|---|--|--|
| BeefPork  |  | 8,058,000<br>293,064,000   |
| Smoked and/or dried-  |  |  |
| Beef Pork   |  | 5,680,000<br>180,734,000   |
| Sausage-  |  |  |
| Fresh (finished) Smoked and/or cooked. To be dried or semi-dried Total sausage  | 7,019,000  | 47,127,000<br>94,574,000<br>12,504,000<br>154,205,000  |
| Loaf, head cheese, chili con carne,<br>jellied products, etc  | 15,739,000   | 21,716,000<br>37,926,000   |
| Cooked meat-  |  |  |
| Beef  |  | 2,989,000<br>35,875,900  |
| Canned meat and meat food produc  | ets—   |  |
| Beef Pork Sausage Soup All other Total canned meat  | 48,754,000<br>6,471,000<br>48,918,000<br>46,792,000                | 23,495,000<br>91,453,000<br>21,305,000<br>29,642,000<br>77,704,000<br>242,597,000            |
| Lard—rendered, refined Pork fat—rendered, refined Oleo stock Edible tailow Compound containing animal fat. Oleomargarine containing animal fat. Miscellaneous | 12,976.000<br>5,987,000<br>5,382,000<br>28,740,000<br>at 2,710,000 | 261,668,000<br>27,554,000<br>10,007,000<br>8,409,000<br>27,708,660<br>5,359,600<br>3,539,000 |
| ATT 1.2   | 004 000  | 1 207 084 000  |

bearlier. Sausage output was placed at 123,605,000 lbs. against 154,205,000 lbs. in the same month of 1945 with the most pronounced decline in smoked and/or cooked and fresh finished product.

Meanwhile, the lard total held up well, reflecting heavier weights of hogs slaughtered. Meats placed in cure and also smoked showed smaller volumes than a year earlier.

Detailed figures on processed meat volume during January, 1946, with comparisons, are shown in the accompanying table.

# Better Trucks for Your Business!



# "Through the Emergency Period Never a Delay with Our Ford Trucks!"

There'll be no "breathing-spell," it seems, for America's food truck fleets. The pressure is up and it stays up!

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Jan., 1945 8,058,000 8,064,000

,493,000 ,453,000 ,305,000 ,642,000 ,704,000 ,597,000

,068,000 ,554,000 ,007,000 ,400,000 ,708,000 ,359,000 ,529,000

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Chances are, some of your truck equipment ought to be replaced, after the tough time it's had through the war. If that's the case, your Ford Dealer has some fresh facts you'll want to know. Tell him you want to find out all about the many new Ford Truck engineering advancements. They are designed to bring you added economy, more reliability, still longer service life.

John Heiser, branch manager of Gamble Robinson Company at Fargo, N. D., wrote some time ago about his company's Ford Truck fleet: "Three of our Ford Trucks have gone over 150,000 miles. One of them, which we use with an 18-foot van semi-trailer, has gone over 260,000 miles, hauling an average load of 8 tons over all kinds of roads. Throughout the emergency period we've never had a delay with our Ford Trucks and have always been able to obtain Ford parts and prompt service."

Ford Heavy Duty units, as well as Light Duty models are in production. It's time now to get your orders in—to get your fleet in condition for the busy months ahead.



#### ADVANCED ENGINEERING IN NEW FORD TRUCKS

More Economy and Endurance
Easier Servicina

A STILL GREATER 100 MP V-8 ENGINE with NEW Ford sheel-cored Silvator ord bearings, more enduring then over in severe service NEW aluminum alloy com-ground 4-ring pistons for oil economy » BIGGER, more efficient oil pump end IMPROVED rear bearing oil seel » NEW longer-lived valve springs » NEW improvements in cooling » NEW efficiency in ignition » ignition

FORD CHASSIS ADVANTAGES: Easy accessibility for low-cost maintenance • Universal service facilities • Tough, forgued front axies • Extra-stordy rear axies with pinion streadile-mounted on 3 large roller bearings, ½-fleeting type in light duty units, full-fleeting in all others • 3 axie reties available (2 in 1-ion unit) • 2-speed axie available in heavy duty units at extra cest • Powerful hydraulic brakes, large drums, cost braking surfaces • Rugged 4-speed transmission with NEW internal reverse lock optional at extra cost on light duty units, stendard on all others.

# FORD TRUCKS

MORE FORD TRUCKS ON THE ROAD . ON MORE JOBS . FOR MORE GOOD REASONS

## MEAT AND SUPPLIES PRICES

Chicago

#### WHOLESALE FRESH MEATS

| ‡Carcass |  |
|----------|--|
|          |  |
|          |  |

|              | men and a           |
|--------------|---------------------|
|              | Feb. 27, 1946       |
|              | per lb.             |
|              | choice, all wts20%  |
| Steer, hfr., | good, all wts19%    |
| Steer, hfr., | com., all wts17%    |
| Steer, hfr   | utility, all wts15% |
| Cow, comn    | ercial, all wts17%  |
|              | er and cutter13     |
|              | rs, choice23        |
|              | rs, choice          |
| Cow, hdq.,   | commercial19        |
| Cow, foreq   | commercial16%       |
|              | ‡Beef Cuts          |

| Steer, Bir., SH. Will, Choice  | 4 |
|--------------------------------|---|
| Steer, hfr., sh. loin, good3   | 0 |
| Steer, hfr., sh. loin, com2    | 5 |
| Steer, hfr., sh. loin, util2   | 2 |
| Cow, sh. loin, com2            | 5 |
| Cow, sh. loin, util2           | 2 |
| Steer, hfr., round, choice2    | 7 |
| Steer, hfr., round, good2      | 1 |
| Steer, hir., round, good       | å |
| Steer, hfr., rd., commercial1  | 8 |
| Steer, hfr., rd., utility1     | 0 |
| Steer, hfr., loin, choice2     | B |
| Steer, hfr., loin, good2       | 8 |
| Steer, hfr., loin, commercial2 | 3 |
| Cow, loin, commercial2         | 3 |
| Cow, loin, utility2            | 0 |
| Cow, round, commercial1        | 9 |
| Cow, round, utility            |   |
| Steer, hfr., rib, choice2      | 4 |
| Steer, hfr., rib, good2        | 3 |
| Steer, hfr., rib, commercial 2 | 1 |
| Steer, hfr., rib, utility1     | 8 |
| Cow, rib, commercial2          | 1 |
| Cow, rib, utility1             |   |
| Steer, hfr., sir., choice2     | 7 |
| Steen her ein good 9           | â |

| Steer, hfr., rib, utility         | 39  |
|-----------------------------------|-----|
| Cow, rib, commercial2             | 13  |
| Cow, rib, utility18               | 38  |
| Steer, hfr., sir., choice2        | 73  |
| Steer, hfr., sir., good20         | a · |
| Steer, hfr., sir., com2           | 13  |
| Steer, hfr., cow flank            | 31  |
| Cow, sirloin, commercial2         | 11  |
| Cow, sirloin, util                | žί  |
| Steer, hfr., flank steak          | áá  |
| Cow, flank steak                  |     |
| Steer, hfr., reg. chk., choice20  | 0.1 |
|                                   |     |
| Steer, hfr., reg. chk., good1     | 7   |
| Steer, hfr., reg. chk., com1      | 57  |
| Steer, hfr., reg. chk., utility 1 | 27  |
| Cow, reg. chk., commercial1       | 37  |
| Cow, reg. chuck, utility1         | 53  |
| Steer, hfr., c. c. chk., choice1  | 83  |
| Steer, hfr., c. c. chk., gd1      | 39  |
| Steer, hfr., c. c. chk., com1     | 81  |

Steer, hfr., c. c. chk., gd. 17-32
Steer, hfr., c. c. chk., gd. 17-32
Steer, hfr., c. c. chk., com. 16-32
Steer, hfr., c. c. chk., utility 14-34
Cow, c. c. chk., commercial 16-32
Cow, c. c. chk., utility 14-34
Steer, hfr., foreshank 12-34
Steer, hfr., foreshank 12-34
Steer, hfr., brisket, choice 17
Steer, hfr., brisket, good 17
Steer, hfr., brisket, utility 15
Cow, brisket, utility 15
Cow, brisket, utility 15
Steer, hfr., back, choice 21-34
Steer, hfr., back, choice 16-32
Steer, hfr., back, choice 19
Steer, hfr., arm chuck, choice 19
Steer, hfr., arm chuck, choice 19
Steer, hfr., arm chuck, good 17
Cow arm chuck, utility 15-34
Steer, hfr., arm chuck, good 17
Cow arm chuck, utility 15-34
Steer, hfr., arm chuck, good 17
Cow arm chuck, utility 15-34
Steer, hfr., sh. pl., com. & util. 13-34
Cow short plate, commercial 13-34
Cow short plate, commercial 13-32
Cow short plate, commercial 13-32
Cow short plate, commercial 25-25
Cow bree chuck 16-25
Cow short plate, commercial 25-25
Cow sh

#### †Veal-Hide on

| Choice | CATCARS   |  |   | 0 |  | 9 |   |   |   |   |   |   | .20 | 3 |
|--------|-----------|--|---|---|--|---|---|---|---|---|---|---|-----|---|
|        | carcass . |  |   |   |  |   |   |   |   |   |   |   |     |   |
| Choice | saddles   |  | ۰ | 0 |  | ۰ | 0 | ۰ | 0 | 0 | 0 | 0 | .23 | 3 |
|        | _         |  |   |   |  |   |   |   |   |   |   |   |     |   |

tVeal prices include permitted addition for Zone 5, 25c per cwt. for double wrapping and 25c per cwt. for delivery.

#### \*Beef Products

| Brains   |        |      |     |    |    |    |     |    |   |  |   |     |     |
|----------|--------|------|-----|----|----|----|-----|----|---|--|---|-----|-----|
| Hearts.  | cap i  | off. |     |    |    |    | 0 0 |    |   |  |   | .15 | 4   |
| Tongue   | , fre  | ah.  | 10  | fr | 10 | ١. |     |    |   |  |   | .22 | 1/4 |
| Tongue   | , can  | 1    | re  | sh | 0  | r  | f   | no | Œ |  |   | .16 | 1/4 |
| Sweetbr  | reads  |      |     |    |    |    |     |    |   |  |   | .23 | 3/  |
| Ox-tails | , und  | er   | %   | lb |    |    |     |    |   |  |   | . 8 | 34  |
| Tripe,   | icalde | d.   |     |    |    |    |     |    |   |  |   | . 4 | 1/  |
| Tripe, o | ooked  | 1    |     |    |    |    |     |    |   |  |   | . 8 | 34  |
| Livers.  | unble  | mi   | she | d  |    |    |     |    |   |  |   | .23 | 14  |
| Kidney   |        |      |     |    |    |    |     |    |   |  | * | .11 | 3/  |
|          |        |      | -   |    |    | -  |     | _  |   |  |   |     |     |

## 

| *Prices carlot and  | losso basts | Pow |
|---------------------|-------------|-----|
| lots under 500 lbs. |             |     |
| packing in shipping |             |     |
| per cwt.: in 5 lb.  |             |     |

#### \*\*Lamb

| Lamb              |       |
|-------------------|-------|
| Choice lambs      | .2535 |
| Good lambs        | .2385 |
| Commercial lambs  | .2185 |
| Choice hindsaddle | .2910 |
| Good hindsaddle   | .2735 |
| Choice fores      | .2185 |
| Good fores        | .2060 |
|                   |       |

#### \*\*Mutton

| Choice sheep  |   |   |    |    |    |    |   |   |   |   |   |   |   | ۰ |   | .1260 |
|---------------|---|---|----|----|----|----|---|---|---|---|---|---|---|---|---|-------|
| Good sheep .  |   |   |    |    |    |    |   |   |   |   |   |   |   |   |   |       |
| Choice saddle |   |   |    |    |    |    |   |   |   |   |   |   |   |   |   |       |
| Good saddles  |   |   |    |    |    |    |   |   |   | 0 | 0 | 0 | 0 |   |   | .1435 |
| Choice fores  |   |   |    |    |    |    |   |   |   |   |   |   |   |   |   |       |
| Good fores .  | 0 |   |    |    | 0  |    |   | 0 |   |   |   | ۰ | ٠ |   | 0 | .860  |
| Mutton legs,  | 0 | ı | 10 | эį | e  | e  |   | 0 |   |   |   |   |   |   | ۰ | .1685 |
| Mutton loins, |   | - | £  | 10 | oi | le | e |   | 0 |   | ۰ | 0 |   |   |   | .1385 |

\*\*Quot. on lamb and mutton are for Zone 5 and include 10c for stockinette, plus 25c per cwt. for del.

#### \*Fresh Pork and Pork Products

| Reg. pork loins, und. 12 lbs231/2 |
|-----------------------------------|
| Pienies                           |
| Tenderloins, 10-lb, cartons32     |
| Tenderloins, loose                |
| Skinned shidrs,, bone in221/2     |
| Spareribs, under 3 lbs161/4       |
| Boston butts, 4/8 lbs25           |
|                                   |
| Boneless butts, c. t29            |
| Neck bones 4%                     |
| Pigs' feet 4%                     |
| Kidneys10                         |
| Livers, unblemished               |
| Brains11                          |
| Ears 6                            |
| Snouts, lean out 6                |
| Courts, Ican Out                  |
| Snouts, lean in 71/2              |
| Heads 8%                          |
| Chitterlings 8                    |
| Tidbits, hind feet 81/4           |
|                                   |

\*Prices carlot and loose basis.

## WHOLESALE SMOKED

| Fancy regular hams, 14/18 lbs.,<br>parchment paper25% |
|---|
| Fancy skinned hams, 14/18 lbs.,                       |
| parchment paper28                                     |
| Fancy trim, brisket off, bacon,<br>8 lb. down, wrap   |
| Square cut seedless bacon, 8 lb.                      |
| down, wrap  |
| Beef sets, smoked<br>Insides, D Grade351/4            |
| Outsides, D Grade321/4                                |
| Knuckles, D Grade311/                                 |

Quotations on pork items are loose, wrapped, f.o.b. Chicago, subject to OPA quantity differentials.

#### \*VINEGAR PICKLED PRODUCTS

| Pork feet, 200-lb. bbl     | \$19.50 |
|----------------------------|---------|
| Regular tripe, 200-lb. bbl | 27.00   |
| Honey, tripe, 200-lb. bbl  | 31.00   |

### \*BARRELED PORK AND

| Clear fat back pork:           |        |
|--------------------------------|--------|
| 70- 80 pieces                  | \$23.5 |
| 80-100 pieces                  | 23.0   |
| 100-125 pieces                 | 23.5   |
| Clear plate pork, 28-35 pieces | B 28.9 |
| Brisket pork                   | 21 %   |
| Ex. plate beef, 200 lb. bbls.  | 33.0   |
| For prices on sales to War     |        |

\*Quot. on pork items are for less than 5,000 lb. lots and include all permitted additions, except boxing and loc. del.

#### SAUSAGE MATERIALS

| Carlot basis, Chgo. zone, loose be | sis.  |
|------------------------------------|-------|
| Reg. pork trim. (50% fat)          | 18    |
| Sp. lean pork trim. 85%            | 281/6 |
| Ex. lean pork trim. 95%            | 101/2 |
| Pork cheek meat                    | 18    |
| Pork livers, unblemised            | 18    |
| Boneless bull meat                 | 17%   |
| Boneless chucks                    | 17    |
| Shank meat                         | 16%   |
| Beef trimmings                     | 15 14 |
| Dressed canners                    | 12.%  |
| Dressed cutter cows                | 12 %  |
| Dressed bologna bulls              | 13 %  |
| Donk tonguos                       | 15    |

#### DRY SAUSAGE

| Cervelat, dry, in bog |   |    |      |  |   |   |     |
|-----------------------|---|----|------|--|---|---|-----|
| Thuringer             |   |    | <br> |  |   |   | .31 |
| Farmer                |   |    | <br> |  | 4 |   | .41 |
| Holsteiner            |   |    | <br> |  |   |   | .41 |
| B. C. Salami, semi-   | Ì | ry | <br> |  |   |   | .54 |
| B. C. Salami, semi-   | ì | PY | <br> |  |   |   | .32 |
| Genoa style Salami.   |   |    |      |  |   |   |     |
| Pepperoni             |   |    |      |  |   |   |     |
| Mortadella, semi-dry  |   |    |      |  |   |   |     |
| Cappicola (cooked)    |   |    |      |  |   |   |     |
| Proscuitto            |   |    |      |  |   |   |     |
| 2100000000            | • |    |      |  |   | * |     |

#### **‡DOMESTIC SAUSAGE**

| where otherwise noted.)            |
|------------------------------------|
| Pork saus., hog casings Type 129%  |
| Pork saus., bulk Type 1261/4       |
| Frankfurts, in sheep casings 281/4 |
| Frankfurts, in hog casings251/4    |
| Bologna, natural casings2314       |
| Botogna, matural casings           |
| Bologna, artificial casings221/2   |
| Liver saus., fr., beef casings21%  |
| Liver saus., fr., hog casings22%   |
| Smkd. liver saus., hog bungs24%    |
| Head cheese                        |
| New Eng., natural casings381/4     |
| New Bug., intural casings          |
| Minced lunch, natural casings251/4 |
| Tongue and blood                   |
| Blood sausage24                    |
| Souse                              |
| Polish sausage                     |
| Funsi sausage                      |

†Prices based on sone 5, plus \$1.50 per cwt. for sales to retailers and purveyors of meals where no loc. del. is made. Prices include boxing or packaging costs.

## CURING MATERIALS Nitrate of soda (Chgo, w'hse)

| in 425-lb. bbls., del            | 8.75  |
|----------------------------------|-------|
| Saltpeter, n. ton, f.o.b. N. Y.: |       |
| Dbl. refined gran                | 8.60  |
| Small crystals                   | 12.00 |
| Medium crystals                  | 13.00 |
| Large crystals                   | 14.00 |
| Pure rfd. gran. nitrate of soda. | 4.00  |
| Pure rfd. powdered nitrate of    |       |
| sodaunq                          | uoted |
| Salt, in min. car of 80,000 lbs. |       |
| only, f.o.b. Chgo., per ton:     |       |
| Granulated, kiln dried           | 9.70  |
| Medium, kiln dried               | 12.70 |
| Rock, bulk, 40 ton cars          | 8.80  |
| Sugar-                           |       |
| Raw, 96 basis, f.o.b.            |       |
| New Orleans                      | 4.60  |
| Standard gran., f.o.b. refiners  |       |
| (2%)                             | 5.50  |
| Packers' curing sugar, 250 lb.   |       |
| bags, f.o.b. Reserve, La.,       |       |
| less 2%                          | 5.15  |
| Dextrose, in car lots, per cwt., |       |
| (cotton)                         | 4.80  |
| in paper bags                    | 4.75  |
|                                  |       |
|                                  |       |
| CDICEC                           |       |

### SPICES

| (Danie Cago., o | rom. | DUL | D. C | on the same of | Derron. / |
|-----------------|------|-----|------|----------------|-----------|
|                 |      |     | Wi   | tole           | Ground    |
| Allspice, prime |      |     | . !  | 28             | 31        |
| Resifted        |      |     |      |                | 32        |
| Chili powder    |      |     |      |                | 51        |
| Cloves, Zanziba | P .  |     |      | 23             | 26        |
| Ginger, Jam.,   | unt  | i   |      | 26             | 29        |
| Cochin          |      |     |      |                | 27        |
| Mace, fcy. Ba   |      |     |      |                | 1.19      |
| East Indies     |      |     |      | 95             | 1.10      |
| E. & W. I.      |      |     |      |                | 90        |
| Mustard flour,  |      |     |      |                | 84        |
| No. 1           |      |     |      |                | 22        |
| West India N    | utm  | eg. |      |                | 52        |
| Paprika, Spani  | sh.  |     | . 0  |                | 55        |
| Pepper, Cayeni  |      |     |      |                | 37        |
| Red No. 1       |      |     |      |                | 46        |
| Black Malab     | ar . |     |      |                | 1834      |
| Black Lampo     | ng   |     |      | 12             | 13%       |
| Pepper, Packet  | rs . |     |      |                | 15 1/2    |

#### SAUSAGE CASINGS

| (F. O. B. Chicago)   |
|--|
| (Prices quoted to manufactures of sausage.)  |
| Beef casings:  |
| Domestic rounds, 1% to 1½ in., 180 pack20 © Domestic rounds, over 1½ in., 140 pack25 © Export rounds, wide,  |
| over 1½ in   |
| Export rounds, narrow,  1% in. under   |
| Middles, select, wide, 2@2½ in   |
| Dried or salted bladders, per dozen:  12-15-in. wide, flat   |
| Hog casings:  Extra narrow, 29 mm. 4 dn.  Narrow mediums, 29032 mm.  Medium, 32035 mm. 1.8011 Wide, 38043 mm. 1.8011 Extra wide, 43 mm. 1.8011 Extra wide, 43 mm. 1.8012 Export bungs 12 Large prime bungs 13 Medium prime bungs 11 Small prime bungs 13 Medium prime bungs 13 Medium prime bungs 13 Medium prime bungs 14 Middles, per set 21 Middles, per set 21 |

#### SEEDS AND HERBS

|                       | Whole | Ground<br>for Sans. |
|-----------------------|-------|---------------------|
| Caraway seed          | 72    | 84                  |
| Cominos seed          | 50    | 35                  |
| Mustard ad., fcy. yel | 28    | -                   |
| American              | 28    | 65                  |
| Marjoram, Chilean     | 29    | 24                  |
| Oregano               | 13    | 26                  |
|                       |       |                     |

#### OLEOMARGARINE

| White   | domestic  | , Ve | geti | abl | e. |    |     | .19   |
|---------|-----------|------|------|-----|----|----|-----|-------|
| White   | animal i  | fat. |      | *** |    | ** |     | .18%  |
| Water   | churned   | pas  | try. |     |    | ** |     | .18%  |
| Milk el | hurned pa | astr | y    |     | ** | ** | 588 | .18%  |
| regeta  | ble type  |      |      |     |    | .1 | Jaq | Relet |

#### VEGETABLE OILS

| VEGETABLE OILS  |
|---|
| White, deodorized, summer oil, in tank cars, del'd Chicago14.00                   |
| Yellow, deodorized, salad or win-<br>terized oil, in tank cars, del'd.<br>Chicago |
| Raw soap stocks:<br>Cents per lb. del'd. in tank cars.                            |
| Cottonseed foots, basis 50% T.F.A. Midwest and West Coast                         |
| Corn foots, basis 50% T.F.A. Midwest East   |
| Soybean foots, basis 50% T.F.A.<br>Midwest and West Coast                         |
| Soybean oils, in tanks, f.e.b.<br>mills, Midwest                                  |
| Corn oil, in tanks, f.o.b. mills125   |
| Manufactures to tobber prices, fall   |

## SALT IS IMPORTANT

• Are you using the right grade, the right grain, the right amount of salt? Does it meet your needs 100%? If you're not sure, we'll gladly give you the

answers based on your individual requirements.
Absolutely no obligation, of course. Simply write the Director, Technical Service Dept. IY-10.

DIAMOND CRYSTAL SALT CO., INC., St. Clair, Mich

SINGS to ...20 @3 ... 25 600 ...45 @u ..34 600 ..1.00@1.10 ...1.25@1.40 72 50 28 28 20 13 ILS er oil, cago...14.68 or win-o, del'd. nk cars. % T.F.A. st......3% F.A. mills...12% rices, f.a.h.

ur in-

Mich

2, 1046



# 6 SMART HELPS

1 This year the U.S. onion stocks are at their lowest level in 7 years ... prices may be higher ... get fixed onion costs with Basic.

2 Laboratory controlled BASIC products give your foods the same fresh flavor and the same strength day after day at less cost, because:

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STOCKINETTES . SHROUDS . MUSLIN CHEESE CLOTH - COTTON DUCK CATTLE WIPE . TRUCK COVERS, ETC.

## MARKET PRICES New York

#### DRESSED BEEF CARCASSES

## City Dressed

Steer, heifer, choice..... Steer, heifer, good.... Steer, heifer, commercial. Steer, heifer, utility... Cow, commercial

The above quotations do not include charges for koshering but do include 50c per cwt. for delivery.

#### KOSHER BEEF CUTS

| Steer. | hfr., | tri., | choic | ce  |      |   |      |    | . 2 | 11 |
|--------|-------|-------|-------|-----|------|---|------|----|-----|----|
| Steer, |       |       |       |     |      |   |      |    |     |    |
| Steer, |       |       |       |     |      |   |      |    |     |    |
| Steer, |       |       |       |     |      |   |      |    |     |    |
| Steer, |       |       |       |     |      |   |      |    |     |    |
| Steer, |       |       |       |     |      |   |      |    |     |    |
| Steer, | hfr., | reg.  | chk., | con | ıme  | P | e is | al | 1,2 | 11 |
| Steer, | hfr., | reg.  | chk., | uti | lity |   |      |    | .1  | 81 |
|        |       |       |       |     |      |   |      |    |     |    |

Above quot. include permitted add. for Zone 9, plus \$1.50 per cwt. for koshering plus 50c per cwt. for loc. del.

| -      |       |       |         |      |  |   |   |     |    |
|--------|-------|-------|---------|------|--|---|---|-----|----|
| Steer, | hfr., | rib,  | choice  | <br> |  | × |   | .0  | :5 |
| Steer, | hfr., | rib,  | good    | <br> |  |   |   | . 9 | 4  |
|        |       |       | commen  |      |  |   |   |     |    |
|        |       |       | utility |      |  |   |   |     |    |
|        |       |       | choice  |      |  |   |   |     |    |
|        |       |       | , good. |      |  |   |   |     |    |
|        |       |       | commo   |      |  |   |   |     |    |
| Steer, | hfr., | loin, | utility |      |  | * | * | . 2 | 21 |
|        |       |       |         |      |  |   |   |     |    |

Above prices are for Zone 9, plus 50c per cwt. for del. Additions for kosher cuts, where permitted, are not included in prices.

#### \*FRESH PORK CUTS

| Western   |
|---|
| Pork loins, fresh, 12 lbs. dn25                     |
| Shoulders, regular                                  |
| Butts, regular 3/8 lbs261/2                         |
| Trans. regular 0/6 108                              |
| Hams, regular, under 14 lbs23%                      |
| Hams, skinned fresh, under                          |
| 14 lbs25%   |
| Picnics, fresh, bone in22                           |
| Pork trimmings, ex. lean32                          |
| Pork trimmings, regular 191/2                       |
| Spareribs, medium                                   |
| Sparerios, medium                                   |
| City  |
| Pork loins, fr., 10/12 lbs 261/2                    |
| Shoulders, regular                                  |
| Butts, boneless, C. T32                             |
| Transfer Doneless, U. I                             |
| Hams, regular, under 14 lbs 23%                     |
| Hams, sknd., under 14 lbs25%                        |
| Hams, sknd., under 14 lbs25%<br>Picnics, bone in23% |
| Pork trim, ex. lean32                               |
| Pork trim, regular1934                              |
| Spareribs, medium                                   |
| Boston butts, 3/8 lbs28                             |
| DOSTOR DUTTS, 3/5 10820                             |

#### \*COOKED HAMS

| COOKen |    |   |     |    |   |   |   |   |   |   |    |    |   |   |    |   |   |   |   |   |  |      |
|--------|----|---|-----|----|---|---|---|---|---|---|----|----|---|---|----|---|---|---|---|---|--|------|
| 8/dow  | B  |   |     |    |   |   |   |   |   |   |    |    |   | ۰ |    |   |   |   |   |   |  | 43   |
| Cooked | ha | m | LIE | ı. | è | á | d | n | ű | a | 61 | ĸ. |   | 1 | Ėı | ú | H | ø | d | Ĺ |  | -    |
|        |    |   |     |    |   |   |   |   |   |   |    |    |   |   |    |   |   |   |   |   |  | 4011 |
| 8/dow  | 13 |   |     | ٠  |   |   |   |   |   | ٠ |    | 0  | 0 |   | 0  | 0 |   |   |   |   |  | 90 % |
|        |    |   |     |    |   |   |   |   |   |   |    |    |   |   |    |   |   |   |   |   |  |      |

| The state of the s |
|--|
| Reg. bams, under 14 lbs  |
| Reg. hams, 14/18 lbs   |
|  |
| Skd. hams, under 14 lbs  |
|  |
|  |
|  |
|  |
|  |
| Beef tongues, light  |
| Beef tongues, heavy  |
|  |

\*Quotations on pork items are fee less than 5,000 lb. lots and include all permitted additions.

#### DRESSED HOGE

| Hogs,<br>Feb | . 2 | 7. U | ader |   | 8 | Ð | ١. | 1 | b | ø |   |    |   |   |   |   | - 1 | 90 44  |
|--------------|-----|------|------|---|---|---|----|---|---|---|---|----|---|---|---|---|-----|--------|
| 81           | to  | 99   | Ibs  |   |   |   |    |   |   |   |   |    |   |   |   |   |     | St Ac. |
| 100          | to  | 119  | lbs. | 7 |   | Ī |    | 7 | Ü | * | ^ | ň  | * | • | * | ۸ | *   | 21.20  |
| 120          | to  | 126  | lbs. | * | * | * | *  | * |   | * | * | ĸ. | * | 8 | * | × | *   | 39.31  |
| 127          | 60  | 150  | The. | * |   | × | *  | × | * | * | * | ×  | ٠ | * | * | * | ٠   | 10.91  |
| 131          | £0  | 199  | lbs. | * | * |   | *  | 4 |   | × | × | *  |   |   | ÷ |   | *   | 19.64  |
| 154          | to  | 171  | lbs. |   | × |   |    | * |   |   | * |    |   |   |   |   |     | 19.50  |
| 172          | to  | 188  | lbs. |   |   | * | •  | × |   |   |   |    |   |   |   |   |     | 19.37  |

#### \*DRESSED VEAL

| Lude off               |      |
|------------------------|------|
| Choice, 50@275 lbs     |      |
| Good, 50@275 lbs       | 2112 |
| Commercial, 50@275 lbs |      |
| Utility, 50@275 lbs    | 1713 |

\*Quot, are for sone 9 and incises 50c for del. An additional 1/2c per cwt. permitted if wrapped in stack-inette.

#### DRESSED SHEEP AND

| Enmoy  |          |    |    |     |     |    |     |   |   |  |  |     |
|--------|----------|----|----|-----|-----|----|-----|---|---|--|--|-----|
| Lamb,  | choice   |    |    |     |     |    |     |   |   |  |  | 274 |
| Lamb,  | good .   |    |    |     |     | 0  |     |   |   |  |  | 354 |
| Lamb,  | comme    | PC | 18 | Ι.  |     |    |     |   |   |  |  | 233 |
| Mutton | , good   | å  | el | hol | e   | ١. | 0.6 |   | 0 |  |  | 145 |
| Mutton | , utilit | y  | 8  | e   | αli | ١. |     | 0 | 0 |  |  | 135 |
|        |          |    |    |     |     |    |     |   |   |  |  |     |

\*Quotations are for Zone 9,

#### FANCY MEATS

| E E              |     |     |     |     |     |     |     | -    |    |
|------------------|-----|-----|-----|-----|-----|-----|-----|------|----|
| Tongues, Type    | Acc |     |     | 0.0 | 0.4 |     | 0.1 | 0.04 | 20 |
| Sweethreads, be  | ef, | Ty  | pe  | A   |     |     | 0.1 |      | MS |
| Sweetbreads, ve  |     |     |     |     |     |     |     |      |    |
| Beef kidneys     |     |     |     |     |     |     |     |      |    |
| Lamb fries, per  | lb. |     |     |     | 0.1 | 0 0 |     |      | 3% |
| Livers, beef, T. | уре | A.  | 0.0 |     |     |     | 0.  |      | 뫯  |
| Oxtails, under   | % I | b., |     |     | 0 0 |     |     |      | 9% |

Prices 1. c. 1. and loose basis for sone 9. For lots under 500 ha., all \$0.625.

#### BUTCHERS' FAT

| Shop fa  | £   |    |   |  |   |   |  |   | \$3.25 | per cwt. |
|----------|-----|----|---|--|---|---|--|---|--------|----------|
| Breast   |     |    |   |  |   |   |  |   |        |          |
| Edible i |     |    |   |  |   |   |  |   |        |          |
| inedible | BUC | \$ | D |  | 0 | 0 |  | o | 4.75   | per cut. |

#### CHICAGO PROVISION SHIPMENTS

Provision shipments from Chicago for the week ended Feb-

| ruary | 23, .  | 1946, wer | e reportec | as Iollov       | VS:                                   | 0.000                                 |
|-------|--------|-----------|------------|-----------------|---------------------------------------|---------------------------------------|
|       |        |           |            | Week<br>Feb. 23 | Previous<br>week                      | Year<br>age                           |
| Fresh | meats, | pounds    |            | 40,476,000      | 11,947,000<br>45,684,000<br>5,940,000 | 22,791,000<br>62,818,000<br>4,408,000 |

## MELTERS

Are Sturdily Built.

Cook Quickly Efficiently.



THE FRENCH OIL MILL MACHINERY CO. PIQUA, OHIO

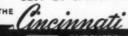
**SMALL OPERATOR?** 



If you are a small operator, the "Baby Boss" Hog Dehairer was **made** for you. Dehairs up to 70 hogs per hour, and does as clean and efficient work as the larger sizes. Puts the small plant on an efficiency level with the large. Write for literature today. There's no charge . . . and you're welcome.

"BUY BOSS"

BEST OF SATISFACTORY SERVICE



BUTCHERS' SUPPLY COMPANY



York

ATE

lf. fat in

EAL

PAND

TS

FAT

nded Feb

CO.

Companies for the Mast and Rendering Industries Since 1805 BOX B, ELMWOOD PLACE STATION, CONCIMINATO IN, BHIRD, U. S. A.

EDWARD KOHN Co.

We Want To BUY

Straight or Mixed Cars

BEEF-VEAL-LAMB-PORK
AND OFFAL

Let Us Hear from Youl

Established 25 Years



Headquarters

FOR SCALES

#### PRINTED WEIGHTS

Toledo Printweigh Scales produce printed weight records in big figures at split-second speed. They eliminate human errors in recording weights that so directly affect factory costs and profit. For use with tickets, sheets, or strips. Write for Bulletin No. 032.



#### COUNTING

For quickly and accurately issuing predetermined quantities of parts or pieces from stock; or counting unknown quantities, as in receiving or inventory. Eliminates slow, tedious hand counts. Wide choice of models . . . for extremely small parts, or for parts totalling several tons in weight. Write for Bulletin No. 204.



WEIGHING...In All Capacities

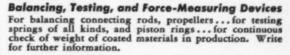
Dial Scales For the full range of industrial requirements from Portable Scales to Motor Truck and R.R. Track Scales. Also Hopper, Tank and Overhead Track Scales, Write for Bulletin No. 020.

Over-Under Scales For packing, filling, and check weighing. "Speedweigh" for capacities to 5 lb., also bench and portable types for heavier requirements. Write for Bulletin No. 415.



#### SPECIAL-PURPOSE SCALES

Toledos equipped with electric cut-off, can be interlocked through control panels for completely automatic batching. Automatic conveyor scales to totalize weights. Airplane weighers; dynamometer scales, etc. Toledo Scale Engineering is available for consultation on special weighing and control problems.



#### NATION-WIDE SERVICE

There are 181 Toledo Offices conveniently located throughout United States and Canada. Service mechanics at these offices are factory-trained in the maintenance of all types of scales. Toledo Scale Company, Toledo 12, Ohio.





It is not surprising that Montgomery Elevator Company is first choice among leading meat packers and cold storage warehouses when elevator installations are contemplated. We understand the problems and needs of the industry—elevator equipment designed to do the job and built to withstand the chemical action of brine, blood, animal acids and vapors.

Best proof of Montgomery Elevator performance is our continuously growing list of customers in the packing industry and the fact that our first customer, way back in 1913, is still one of our best. We have made over 200 installations for this one customer, one of the world's leading packing companies, during this 30 year period.

If you are planning a specific project, Montgomery Elevator Company invites you to take advantage of the wealth of experience gained in meeting the exact requirements of scores of Packers. Write Dept. N-22.

# MONTGOMERY Elevator DOMPANY

HOME OFFICE • MOLINE, ILLINOIS

Branch Offices and Agents in Principal Cities

## CHICAGO PROVISION MARKET

From the National Provisioner Daily Market Jan

#### CASH PRICES

CARLOT TRADING LOOSE BASIS F.O.B. CHICAGO OR CHICAGO BASIS

## THURSDAY, FEB. 28, 1946 REGULAR HAMS Fresh or Frozen

| 8-10  | 221/4           | 221 |
|-------|-----------------|-----|
| 10-12 | 221/4           | 221 |
| 12-14 | 22¼             | 224 |
| 14-16 | 21%             | 211 |
|       | BOILING HAMS    |     |
|       | Fresh or Frozen | S.P |
| 16-18 | 211/4           | 213 |
|       | 201/2           | 201 |
|       | 2034            | 201 |
|       | 2013            |     |
|       | SKINNED HAMS    |     |
|       | Fresh or Frozen | S.F |
| 10-12 | 241/4           | 243 |
| 12-14 | 2414            | 243 |
| 14-16 | 231/2           | 233 |
|       | 231/2           | 231 |
| 18-20 | 221/2           | 221 |
| 20,22 | 221/2           | 221 |
|       |                 |     |

| 25-up |               | 221/2     | 2        |
|-------|---------------|-----------|----------|
|       |               | ICNICS    |          |
|       | Fresh         | or Frozen | 8        |
| 4- 6  |               | 201/4     | 2        |
| 6-8   |               | 201/2     | 2        |
| 8-10  | *******       | 201/2     | 64 64 64 |
| 10-12 |               | 201/2     | 2        |
| 12-14 | *******       | 201/2     | 2        |
| Sho   | ort shank 1/2 | c over.   |          |

#### BUTTING

|       | BELLIE        | 18        |
|-------|---------------|-----------|
|       | (Square Cut 8 | eedless)  |
|       | Fresh or Fr   | osen Com  |
| Under | 8 18          | -         |
| 8-12  | 171/6         | 200       |
| 12-16 | 16            | 29        |
| 16-20 | 151/4         |           |
| 20-22 | 15            | 1         |
|       |               | - 1000    |
|       | D.S. BEL      | LIES      |
|       | Clear         | 25        |
| 18-20 | 15            | - 12      |
| 20-25 | 15            | - 1       |
| 25-30 | 15            |           |
| 30-35 | 15            |           |
| 35-40 | 15            | 10        |
| 40-50 | 15            | 15        |
|       |               |           |
| G     | REEN AMERICA  | N BELLIUS |
| 16-20 |               | 14%       |

#### FAT BACKS

|       |  |   |   |   |   | 1  | F | AI | BACKS     |   |          |
|-------|--|---|---|---|---|----|---|----|-----------|---|----------|
|       |  |   |   |   | G | 12 | 9 | en | or Frozen | 1 | arel     |
| 6-8   |  |   |   |   |   |    |   |    | 11        |   | 11       |
| 8-10  |  |   |   |   |   | ۰  |   |    | 11        |   | 31       |
| 10-12 |  |   |   |   |   |    |   |    | 11        |   | 11       |
| 12-14 |  |   | 0 |   |   |    |   |    | 111/4     |   | 11%      |
| 14-16 |  |   |   |   |   |    |   |    | 111/2     |   | 11%      |
| 16-18 |  |   | 0 |   |   | 0  | 0 | 0  | 12        |   | 23       |
| 18-20 |  |   | 0 |   |   |    | o | 0  | 12        |   | 12 22 22 |
| 20-25 |  | 0 | 0 | 0 | 0 |    | 0 | 0  | 12        |   | 13       |
|       |  |   |   |   |   |    |   |    |           |   |          |
|       |  |   |   |   |   |    |   |    |           |   |          |

#### OTHER D.S. MEATS

| Fresh          | or Frozen | - Oı |
|----------------|-----------|------|
| Regular plates | 11%       | 1    |
| Clear plates   | 101/4     | 1    |
| Jowl butts     | 101/4     | - 1  |
| Square jowls   | 11%       |      |

#### **FUTURE PRICES**

#### MONDAY, FEB. 25, THROUGH THURSDAY, FEB. 28, 1946

| LARI  | ) |   |   |   | ( | ) | p | e | n   |   |   |     | I | F | ij | gl | h |   |   | 1 | L | 0 | V | r |   | C  | 10  | 10 |
|-------|---|---|---|---|---|---|---|---|-----|---|---|-----|---|---|----|----|---|---|---|---|---|---|---|---|---|----|-----|----|
| Мау   |   |   |   |   |   |   |   |   |     |   |   |     |   |   |    |    |   |   |   |   |   |   |   |   |   |    | .80 |    |
| July  |   |   | 0 | 0 | 0 |   |   |   |     | 0 | 0 |     |   | 0 |    | 0  |   | 0 | 0 |   | 0 | 0 |   |   |   | 13 | .80 | b  |
| Sept. |   |   |   |   |   |   |   |   |     |   |   |     |   |   |    |    |   |   |   |   |   |   |   |   |   |    |     |    |
| Oct.  | v | ۰ |   |   |   |   |   |   | 0 1 |   |   | . 1 | N | 0 |    | h  | i | ď | 8 |   | 0 | r |   | 0 | Ø | er | ing | 8  |

#### **WEEK'S LARD PRICES**

|      | P.S. Lard<br>Tierces |        | Raw<br>Leaf |
|------|----------------------|--------|-------------|
| Feb. | 2513.80Ъ             | 12.80b | 12.75       |
| Feb. | 2613.80b             | 12.80b | 12.75r      |
| Feb. | 2713.80b             | 12.80b | 12,751      |
| Feb. | 2813.80b             | 12.80b | 12.75       |
| Mar. | 113.80b              | 12.80b | 12.75       |
|      |                      |        |             |

#### Packers' Wholesale Prices

| Refined lard tierces, f.o.b.  |
|-------------------------------|
| Chicago C. L                  |
| Kettle rend., tierces, f.o.b. |
| Chicago C. L                  |
| Leaf, kettle rend., tierces,  |
| f.o.b. Chicago C. L15.00      |
| Neutral, tierces, f.o.b.      |
| Chicago C. L                  |
| Shortening, tierces, (North)  |
| c.a.f                         |
| Shortening, tierces, (South)  |
| c.a.f16.2                     |

#### FERTILIZER PRICES

BASIS NEW YORK DELIVERY

#### Ammoniates

| Zumoundin surplate, bulk, per    |  |
|----------------------------------|--|
| ton, basis ex-vessel Atlantic    |  |
| ports                            |  |
| Blood, dried, 16% per unit LB    |  |
| Blood, dried, 10% per diff the   |  |
| Unground fish scrap, dried,      |  |
| 11% ammonia, 16% B.P.L.          |  |
| f.o.b. fish factory 4.75 & Me    |  |
| Fish meal, foreign, 114% an-     |  |
| monia, 10% B. P. L., e.l.f.      |  |
| spot                             |  |
|                                  |  |
| March shipment                   |  |
| Fish scrap (acidulated), 7% am-  |  |
| monia, 3% A. P. A., f.o.b        |  |
| fish factories4.00 & like        |  |
| Soda nitrate, per net ton, bulk, |  |
| ex-vessel Atlantic and Gulf      |  |
|                                  |  |
| ports                            |  |
| in 200-lb, bags 22.40            |  |
| in 100-lb. bags \$3.00           |  |
| Fertilizer tankage, ground, 10%  |  |
| ammonia, 10% B. P. L.            |  |
| bulk                             |  |
| Feeding tankage, unground, 10-   |  |
|                                  |  |
| 12% ammonia, 151/2 B. P. L.,     |  |
|                                  |  |

#### Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works...\$2.00 Bone meal, raw, 47.9 and 50%, in bags, per ton, f.o.b. werks. 40.00 Superphosphate, bulk, f.e.b. Baltimore, 19% per unit...... 45

#### Dry Rendered Tankage

45/50% protein, unground.....\$ 1.35

#### EASTERN FERTILIZER MARKETS

New York, Feb. 27, 1946

Practically no sales were reported the past week due to low production rate of meat packers. Fertilizer manufacturers are having great difficulty in filling their raw material requirements due to the sold up condition of the market. There is no change in the South American situation due to the high prices prevailing.

#### CORN-HOG RATIO

For the week ended February 9 at Chicago, corn-bog price ratio based on all hog purchases was 12.8 and based on barrows and gilts was 12.9. No. 3 yellow corn on that date was \$1.155 per back. A year earlier the ratio fer all purchases was 12.7 and for barrows and gilts was 12.8. No. 3 yellow corn was quoted at \$1.115.

BascoTEX Genuine **ASTIC APRONS!** WATER-PROOF, ALKALI-PROOF, STAIN-PROOF, ACID-RESISTANT. OIL-RESISTANT

## **Topmost** Protection

Will Not Crack or Peel



Basco-TEX Genuine Plastic Coated Aprons require no laundering. Just wipe off with a damp cloth. They save their small cost over and over again. They embody the utmost in wearing comfort and are built for maximum wear. More and more firms are daily swinging over to this modern method of clothing protection.

Consult Us For shower curtains, partitions, covers, bags and other items of plastic coated and standard textiles.

PRICES - SIZES - COLORS -

GRAY 27 x 38...\$ 8.40 per dox. 30 x 36...\$ .78 per dox. 36 x 40...\$ 1.50 per dox. 36 x 44...\$ 12.60 per dox. Full Length Slooves \$5.66 per doxen pair Leggings. Hip Length 311.00 per doxen pair

### MAROON HEFTERS
27 x 36... 5 8.40 per dez.
30 x 36... 9.78 per dez.
30 x 36... 12.60 per
36 x 40... 12.60 per dez.
75 Full Length Sieeves
10.80 per dezen pair
10.90 per dezen pair
11.90 per dezen pair
12.90 per dezen pair
12.90 per dezen pair
13.90 per dezen pair
14.90 per dezen pair
15.90 per dezen pair

36 x 44... 10.18 per dez.
Full Length Sleeves
57.19 per dezen pair
MEAVY BOUBLE-COATED
MARCON NEOPREME
27 x 36... 510.61 per dez.
30 x 36... 12.60 per dez.
38 x 40... 18.50 per dez.
7 ull Length Sleeves
512.00 per dezen pair
Leginne, Hip Length Places
132.50 per dezen pair
Leginne, Hip Length

27 x 38...\$ 6.88 per dez. 30 x 36... 7.65 per dez. 36 x 40... 9.35 per dez. 36 x 44... 10.18 per dez.

ORDER BY MAIL OR PHONE TODAY -

Free Sample Swatch on Request

ASSOCIATED BAG & APRON CO.

222 West Ontario St., Chicago 10, III.

Phone SUPerior 5809

## WESTON TRUCKING & FORWARDING CO.

Specializing in Trucking Packinghouse Products Throughout New York Metropolitan Area

53 Gilchrist Street Jersey City, N. J.

ORIGINAL PHILADELPHIA SCRAPPLE "Glorified" HAMS . BACON . LARD DELICATESSEN



PACKERS - PORK - BEEF John J. Felin & Co.

INCORPORATED 4142-60 Germantown Ave. PHILADELPHIA 40, PENNA.



ETS of Por dless) en

BELLIN

CATE

RICES ELIVERY

bulk, Gulf 

nd 50 rks...\$42.00 l 50%, works. 40.00 .b. kage

1....\$ 1.25

ATIO d Februcorn-hog all hog nd based ilts was corn on

per bu. ratio fer 12.7 and ilts was orn ws

2, 1946

# BY-PRODUCTS—FATS—OILS

#### TALLOWS AND GREASES

TALLOWS AND GREASES .- There was a further decline in livestock slaughter at 32 inspected centers last week and production of both tallows and greases is now well under the high point of the winter. Contrary to some opinions, the supply is inadequate to satisfy demand, and the market remains in a sold-up position at all times with firm prices quoted. A further reduction in production is looked for in some quarters, as slaughter of all livestock is expected to decline further from present levels. There may be some increase in hog kill later in the spring as fall farrowed pigs move to market, but output of greases will not increase enough to fill the broad demand. A larger cattle slaughter is expected as the warm weather nears, but tallow production will be relatively light because of the unfinished condition of most stock.

The bulk of the business this week in both tallows and greases appeared to be from outside packers, while trade at some of the larger points was restricted. Edible tallow moved at 9%c; fancy, 8%c; choice, 8%c; special, 8½c, and lower grades at maximum levels. Grease sales included choice white at 8%c; A-white, 8%c; B-white, 8½c, and yellow at 8%c.

NEATSFOOT OIL.—A fair export demand is reported in the neatsfoot oil market and quotations are holding unchanged.

STEARINE.—The market remains on the thin side with offerings few and far between.

OLEO OIL.—Demand exceeds offerings and the market is well sold up.

GREASE OIL.—The market remains well sold up with No. 1 oil at 14c; prime burning at 15%c and acidless tallow oil. 13%c.

#### VEGETABLE OILS

General conditions in the vegetable oils markets show no change, with supplies extremely light and demand very urgent from all sources. There is little hope of the market supply being increased in the near future and firm quotations are expected with the trade a decidedly sellers' market.

SOYBEAN OIL .- The government announced this week that it will support the 1946 crop of soybeans at \$2.04 a bushel, the same as last year. It is believed that this action will spur farmers to comply with the recent request by the Secretary of Agriculture that soybean acreage for this year be increased by 1,000,000 acres in order to help ease the acute shortage of fats and oils, which is expected to continue until some time next year. Meanwhile, the market is very quiet with only a light movement reported, with the bulk going on previous contracts. Buyers are bidding for immediate or future delivery at full ceiling prices, but few crushers are taking on new orders.

PEANUT OIL.—While crushings for the season have been on the liberal side very few orders are being taken at present for peanut oil. A good volume could be contracted for at ceiling prices, but there are few sellers in the market.

oLIVE OIL.—Exporters of soybean oil are making some progress in their plans to move this oil to Greece in exchange for olive oil. However, it will be some time before the oil arrives in this country. It is also reported that drums might have to be shipped to that country in order to get the oil over here.

COTTONSEED OIL.—The buying side is having little or no luck acquiring cottonseed oil in the spot trade even though bidding full ceiling prices. The futures market is also inactive and quoted firm.

#### BY-PRODUCTS MARKETS

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|----------|--|---|--|---|---|--|---|--|--|--|---|--|--|--|
|          |  |   |  |   |   |  |   |  |  |  |   |  |  | per toe                                      |
|          |  | bulk.   |  |   |   |  |   |  |  |  |   |  |  | \$76.26                                      |
| digester | tankage,   | bulk.   |  |   |   |  |   |  |  |  |   |  |  | 71.64  |
| digester | tankage.   | bulk.   | -  |   |   |  |   |  |  |  |   |  |  | 68. An                                       |
| digester | tankage.   | bulk.   |  |   |   |  |   |  |  |  |   |  |  | 80.00  |
| digester | tankage.   | bulk.   | -  |   | ľ   |  |   |  |  | 0  |   | 0.0  |  | 54.00  |
| ment he  | no monl s  | ORDER.  | 1  |   | á   | ċ  | 0 1   |  | 0  | 0  | 0   | 0.7  |  | 91.00  |
| ment, po | ne mear s  | старь,  |  | м   | 14  | К  | 0 1   | 0  | 6  | -  | -   | - 1  |  | 70.00  |
| d-meal   |  |   | 91   |   |   | ۰  |   |  |  |  |   |  |  | 89:451                                       |
| al steam | bone-me  | al  |  |   |   |  |   |  | . ž  | Й  | U   | OX   | iń   | 958.00                                       |
|          | digester<br>digester<br>digester<br>digester<br>meat, bo<br>d-meal | digester tankage,<br>digester tankage,<br>digester tankage,<br>digester tankage,<br>meat, bone meal a<br>d-meal | digester tankage, bulk. digester tankage, bulk. digester tankage, bulk. digester tankage, bulk. meat, bone meal scraps, d-meal | digester tankage, bulk<br>digester tankage, bulk<br>digester tankage, bulk<br>digester tankage, bulk<br>meat, bone meal scraps, l<br>d-meal | digester tankage, bulk digester tankage, bulk digester tankage, bulk digester tankage, bulk meat, bone meal scraps, bu d-meal | digester tankage, bulk digester tankage, bulk digester tankage, bulk digester tankage, bulk meat, bone meal scraps, bul d-meal | digester tankage, bulkdigester tankage, bulkdigester tankage, bulkdigester tankage, bulkmeat, bone meal scrapa, bulk.d-meal | digester tankage, bulkdigester tankage, bulkdigester tankage, bulkdigester tankage, bulkmeat, bone meal scraps, bulkd-meal | digester tankage, bulkdigester tankage, bulkdigester tankage, bulkdigester tankage, bulkmeat, bone meal scraps, bulkd-meal | digester tankage, bulkdigester tankage, bulkdigester tankage, bulkdigester tankage, bulkmeat, bone meal scraps, bulkd-meal | digester tankage, bulk digester tankage, bulk digester tankage, bulk digester tankage, bulk meat, bone meal acrapa, bulk d-meal | digester tankage, bulkdigester tankage, bulkdigester tankage, bulkdigester tankage, bulkdigester tankage, bulkdemeat, bone meal scraps, bulkd-meal | digester tankage, bulkdigester tankage, bulkdigester tankage, bulkdigester tankage, bulkdigester tankage, bulkdigester tankage, bulkdetdmeat. bone meal scraps, bulkd-meal | digester tankage, bulkdigester tankage, bulk |

#### Bone Meal (Fertilizer Grades)

|        |                 |    |   | Fer ton                        |
|--------|-----------------|----|---|--------------------------------|
| Steam, | ground, ground, | 32 | & | 5035.00@36.00<br>2635.00@36.00 |

#### Fertilizer Materials

| High gra | de tankage.  | ground  |     | Per ten     |
|----------|--------------|---------|-----|-------------|
|          | ammonia      |         |     | 2.850 400   |
| Bone tan | kage, ungrou | nd, per | ton | 30.00@31.00 |
| Hoof me  | ıl           |         |     | 4.25@ 4.30  |

#### Dry Rendered Tankage

| Hard  | pressed | and  | ex   | pe | 11 | eı | u | nı | ZP | 10 | 21 | nd |    |  | -    | er a |
|-------|---------|------|------|----|----|----|---|----|----|----|----|----|----|--|------|------|
| *55%  | protein | OF   | less |    |    |    |   |    |    |    |    |    |    |  | <br> | .\$1 |
| *55 1 | 0 75%   | prot | ein. |    |    |    |   |    |    |    |    |    | ž. |  | <br> | . 1  |

#### Gelatine and Glue Stocks

| Hide | trimmings<br>trimmings<br>vs and pizz | (green | salted | <br> | <br>30 |
|------|---------------------------------------|--------|--------|------|--------|
|      | e jaws, sku<br>kin scraps             |        |        |      |        |

#### Rones and Hoofs

|               | Do    | ne | 3  | я   | ш  | ш  |    |   | W | w  | <b>E</b> 1 | у.  |    |                      |
|---------------|-------|----|----|-----|----|----|----|---|---|----|------------|-----|----|----------------------|
| D             |       |    |    |     |    |    |    |   |   |    |            |     |    | Per ton              |
| Round shins,  |       |    |    |     |    |    |    |   |   |    |            |     |    |                      |
|               | ligh  | t. |    |     |    |    |    |   |   |    |            |     |    | .70.00               |
| Flat shins,   |       |    |    |     |    |    |    |   |   |    |            |     |    | 65.00@79.00<br>65.00 |
| Blades, butto | ocks, | sh | OE | ıkı | le | PE |    | å | 1 | th | ig         | è   | 8. | 02.50@W.M            |
| Hoofs, white  |       |    |    | *   |    |    |    |   |   |    |            |     |    | nominal              |
| Hoofs, bouse  | run,  |    | 81 | 10  | rt | ec | ١. |   |   |    |            |     |    | 40.00@45.00          |
| Junk bones .  |       |    |    |     |    |    |    | * |   |    |            | 0 1 |    | \$36.09              |

#### Animal Hair

| Winter | coil  | dried, | per  | to | n   |  |       | <br>.4  | 3     |     | 60.60 |
|--------|-------|--------|------|----|-----|--|-------|---------|-------|-----|-------|
| Summer |       |        |      |    |     |  |       |         | 35.00 | 16  | 57.UM |
| Winter |       |        |      |    |     |  |       |         |       |     | 9     |
| Cattle |       |        |      |    |     |  |       |         |       | - 0 | 4%    |
| Winter | proce | essed, | gray | 1, | lb. |  | <br>۰ | <br>. 0 |       |     | 8     |

\*Denotes ceiling price, f.o.b. shipping point. †Based on 15 units of ammonia. ‡Delivered Chicago.

Willibald Schaefer Company

ASSOCIATE MEMBER:
MATIONAL INDEPENDENT MEAF PACKERS ASSOCIATION

ST. LOUIS 7, MO.



CHESTNUT 9630
TELETYPE
WESTERN UNION PHONS

## HIDES AND SKINS

Buying permits due Mon., Mar. 4— Packer cattle kill expected to be somewhat disappointing, due to run-up in live prices on some markets.

#### Chicago

KETS

eriale

Carlots, per ton .\$76.28 . 71.04 . 65.66 . 60.28 . 54.86 . 70.00 . 38.45°

Per ton

35.00@36.00 35.00@36.00

Per ton

Per suit

.....\$1.00°

Per ton \$70.00@0.00 -70.00 65.00@70.00 62.50@45.00

15.00 GTT.50

4 @ 4%

n 2, 1946

ng point.

HIDES.—This week marked the end of the quiet in-between period in the packer hide market. The new buying permits for Feb. hides are scheduled to be released on March 4 and valid for trading at the opening of the week.

The production of the local packers was sharply curtailed during Jan. because of the stoppage due to the strike, and that market was sold up closely at full ceiling prices for all descriptions moving. While Feb. production of packer hides will be closer to normal, packers have been seriously handicapped recently and have had to practically withdraw from some livestock markets, due to their inability to purchase cattle within the proper price range to stay in compliance with OPA regulations and avoid risking their subsidy. Outside buyers have been paying too close to the over-all ceiling for lower grade cattle and up-graded stock, the general belief being that such purchases are being distributed through "black market" operations.

In anticipation of a short supply of packer hides again this month, traders have been active this week in attempting to line up for their buyers the more desirable offerings of small packer hides. The additional permits issued during the last trading period left the small packer market fairly well sold up at the ceiling of 15c flat, trimmed, for all-weight native steers and cows, and 14c for brands, will bulls going generally at 11 1/2c for natives and 10 1/2c for branded bulls. It is generally felt that the small packer market will be called upon to fill a good part of the buying permits during the coming week.

The last trading in the Pacific Coast market was at the ceiling of 13½c, flat, for steers and cows, and 10c for bulls, f.o.b. shipping points. Demand is expected to be sufficient to absorb the available offerings this month on that basis.

In the country hide market, there was a good call last month for 30/50 lb. hides suitable for upper leather tanners at the full ceiling of 15c flat, trimmed, or 14c untrimmed, with brands at a cent less; bulls in small lots were not wanted and usually moved around 10 1/2 c basis natives. Some heavier hides, free of renderers, were also reported moving at or close to the ceiling, but quite a few heavy country hides were reported carried over, this being about the peak production season. Lots with a fair proportion of renderer hides were discounted 4@1c in some instances. Holders of heavy country hides are very hopeful of moving these through export channels to Europe, the full

ceiling being reported on such sales so far. The response to inquiries from UNRRA for such hides, however, has been disappointing, due to the specific cations and no provision for the extra labor entailed, according to dealers.

The USDA Meat Board estimated the inspected cattle slaughter for the week ended Feb. 23 at 229,000 head, nine percent below the 252,000 a week earlier, and 20 per cent under the 285,000 for the same week last year. Calf kill was estimated at 86,000 head, being 3,000 under the previous week, and 16,000 under same week last year.

FOREIGN WET SALTED HIDES.—Reports received early this week from the South American market disclosed earlier unreported trading involving some 53,700 hides, moving during the first 15 days of Feb.; of these, 31,500 moved to the United Kingdom, 6,200 to the States, 5,000 to Holland, 5,000 to Sweden, and 6,000 to Belgium. Further activity at mid-week involved 15,000 Anglo Dock Sud steers for England; 1,500 Municipal unbrined hides sold to a local tanner at 100 pesos.

CALFSKIN.—There has been a very active demand for all calf and kipskins, with production short last month. All markets, packer, city and country, were left well sold up during the last trading at the ceiling prices, as previously quoted.

SHEEPSKINS .- Eastern buyers have been out to the West Coast and are now returning. What shearlings have accumulated there are strongly held, with a very active inquiry re-ported and some trading expected shortly. A mixed car was reported at \$2.15 for No. 1's, \$1.40 for No. 2's, and \$1.00 for No. 3's; another car of straight No. 1's was reported at \$2.15. Sales of Fall clips have been reported at \$3.00@3.10 for the usual run of offerings, with selected lots reported at \$3.20 and indications that up to \$3.50 may have been paid. Pickled skins continue in strong demand at individual ceilings by grades, with market generquoted \$7.75@8.00 per dozen

packer production. Some trading in packer wool pelts by Iowa packers is expected during the coming week; sales by this group last month are credited around \$4.10@4.20 per cwt. liveweight basis, with \$4.10 per cwt. confirmed recently on late Jan. and early Feb. pelts of local production. There are some indications that buyers are less aggressive. However, the heavy kill of recent weeks has eased, the USDA Meat Board estimating the inspected slaughter for week ended Feb. 23 at 494,000 head of sheep and lambs; this was 14 per cent under the previous week, but still 34 per cent over the same week last year.

#### CHICAGO HIDE QUOTATIONS

|  | PACKER                    | HIDES                 |  |
|--|---------------------------|-----------------------|--|
|  | Veek ended<br>Mar. 1, '46 |                       | Cor. week,<br>1945                       |
| Hvy. nat. strs.<br>Hvy. Tex. strs.             |                           | @1514<br>@1414        | @151/ <sub>6</sub><br>@141/ <sub>4</sub> |
| Hvy. butt<br>brnd'd strs<br>Hvy. Col. strs.    |                           | @14%<br>@14           | @14%<br>@14                              |
| Ex-light Tex.<br>strs.<br>Brnd'd cows          | @15<br>@1414<br>@1514     | @15<br>@14%<br>@15%   | - @15<br>@141/2                          |
| Hvy. nat. cows.<br>Lt. nat. cows<br>Nat. bulls |                           | @ 15 %<br>@ 12        | 615%<br>612                              |
| Brnd'd bulls<br>Calfskins<br>Kips, mat         | 23 1/2 (27<br>(20)        | 23 1/2 (0.27<br>(0.20 | 23 1/4 @ 27<br>@ 20                      |
| Kips, brnd'd<br>Slunks, reg<br>Slunks, brls    | @1714<br>@1.10<br>@55     | @1.10<br>@55          | @171/4<br>@1.10<br>@55                   |
| CITY AND                                       | OUTSIDE                   | SMALL PA              | ACKERS                                   |

All packer hides and all calf and kipskins quoted on trimmed, selected basis; smaller packer hides quoted flat, trimmed; all slunks quoted flat.

| COUNTRY                     | RIDES          |     |        |
|-----------------------------|----------------|-----|--------|
| Hvy. strs14%@15             | 14%@15         |     | @15    |
| Hvy. cows14%@15             | 14%@15         |     | @15    |
| Buffs @15                   | 615            |     | @15    |
| Extremes @15<br>Bulls10%@11 | 10% @11        |     | W1114  |
| Calfskins16 @18             | 16 @18         | 16  | 618    |
| Kipskins @16                | @16            | -   | @16    |
| Horsehides6.50@8.00         | 6.50@8.00      |     | 8.00   |
| All country hides and al    | rins quoted or | nat | basis. |

#### CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended February 23, 1946, were 7,723,000 lbs.; previous week 7,149,000 lbs.; same week last year 7,659,000 lbs. January 1 to date, 52,831,000 lbs.; for

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**TODAY'S** unusual industrial conditions may well justify you in turning your business — FOR CASH — to new management. As a reputable operating organization of long experience, with substantial capital, we can bring opportunity for increased company expansion and greater profit . . . while you are relieved of heavy expense and worry. Personnel held intact whenever possible.

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BOX 1205, 1474 BROADWAY, NEW YORK 18, N. Y.

the corresponding period a year earlier, 62,900,000.

Shipments of hides from Chicago for week ended February 23, 1946, were 3,593,000 lbs.; previous week 6,625,000 lbs.; same week last year 4,758,000 lbs.; compared with 35,010,000 lbs. shipped during the corresponding period of a year earlier.

#### EMERGENCY FAT QUOTA FOR SHORTENING DISCONTINUED

The Department of Agriculture has announced that effective April 1, 1946, the emergency quota of 4 per cent on fats and oils for manufacture of shortening, salad and cooking oils, which has been effective under WFO 42 since October 1, 1945, will be discontinued in order to help meet the program calling for export during 1946 of 375,000 tons of fats and oils.

The expected yield of oil from the four principal vegetable oils (cotton, peanut, corn and soybean) from 1945 crops shows some decline from the original estimates. This shrinkage has broadened the spread between supplies available and essential needs which must be met.

Quotas of manufacturers of shortening and cooking and salad oils will be maintained at 88 per cent of the base period rate of use—the percentage that was in effect before October 1, 1945. Margarine quotas will remain unchanged at 95 per cent of the 1944 production. This level has been in effect since April 1, 1945.

## WORLD GRAIN SUPPLIES SMALL; ASK FARMERS TO BOOST PLANTINGS

Supplies of all grains in the principal exporting countries on January 1 were about 15 per cent smaller than at the beginning of 1945, with wheat stocks down about 25 per cent, according to the U. S. Department of Agriculture. Reduced supplies reflect increased exports in the Northern Hemisphere and

## **WEEK'S CLOSING MARKETS**

two successive below-average crops in Southern Hemisphere countries.

Total wheat supplies in the four countries (United States, Canada, Argentina and Australia) were placed at 1,392,000,000 bushels, compared with 1,868,000,000 bushels on January 1, 1945. Current stocks are smallest since 1940. Corn stocks in the four countries at the beginning of the year were estimated at 2,011,000,000 bushels, compared with 2,331,000,000 bushels a year earlier. The principal reduction was in the United States, although a sizable decrease is estimated also for Argentina.

At the same time, Secretary of Agriculture Anderson asked farmers to revise their 1946 production plans in order to contribute further to meeting the critical world-wide needs for food. Specifically requested are goal increases of 1,000,000 acres of wheat, 1,000,000 acres of corn and additional acreages of both corn and grain sorghums, and 1,100,000 acres of soybeans.

#### CANADIAN REPORTS

Exports of meats and livestock from Canada during January, 1946, with comparisons:

|                    | Jan.,<br>1946 | Jan.,<br>1945 |
|--------------------|---------------|---------------|
| CattleNo.          | 4,513         | 2,824         |
| Calves             | 29            | 67            |
| Hogs               | 587           | 237           |
| Sheep              | 93            | 2,101         |
| BeefLbs.           | 24,008,400    | 18,555,500    |
| BaconLbs.          | 21,325,800    | 48,986,000    |
| PorkLbs.           | 662,200       | 734,800       |
| Mutton & lamb Lbs. | 2,228,400     | 79,000        |
| Canned meatsLbs.   | 21,063,337    | 2,785,537     |
| LardLbs.           | 10.200        | 616,400       |

#### FORT WORTH RECEIPTS

New record receipts of calves and sheep and lambs were established at the Fort Worth Stockyards during 1945. Sheep and lamb receipts at 2,713,524 head were a record for all markets for the year. The market handled 523,968 head of calves, 1,019,406 head of cattle and 489,600 head of hogs.

#### FRIDAY'S CLOSING

#### **Provisions**

Offerings of pork cuts continue extremely light and the market is in a well sold-up position. Most packers prefer to hold product until new ceilings are announced and in the meantime trading on some items is almost lacking. Full ceiling prices are quoted for the entire list.

#### Cottonseed Oil

March 14.31n; May 14.31b; July 14.20b; Sept. 14.00b; Oct. and Dec. 14.00n.

#### CHICAGO PROVISION STOCKS

Foh 98 Jan 91

|  | '46, lbs.           | '46, lbs.                            | '45, lbs.                        |
|--|---------------------|--------------------------------------|----------------------------------|
| All barrel pork<br>P.S. lard (a)                         | 13,699,272          | 7,375,588                            | 4,372<br>775,968                 |
| P.S. lard (b)<br>Other lard<br>Total lard                |                     | 7,690,103<br>15,055,601              | 87,696<br>4,277,165<br>5,140,849 |
| D.S. cl. bellies<br>(contr.)<br>D.S. cl. bellies         | 40,300              | 56,100                               | 171,800                          |
| (other)<br>Total D.S. cl.                                | 1,612,489           | 1,762,053                            | 7,007,064                        |
| bellies  |                     | 1,818,153                            | 7,250,496                        |
| D.S. rib bellies<br>D.S. fat backs                       | 38,000<br>1,776,098 | 1,857,002                            | 6,740,202                        |
| S.P. regular<br>hams<br>S.P. akinned                     | 908,294             | 831,655                              | 800,027                          |
| hams   |                     | 9,080,869                            | 6,447,639                        |
| S.P. bellies<br>S.P. picnics, S.P.                       |                     | 11,457,183                           | 5,958,638                        |
| Bost. shoulders.<br>Other cut meats.<br>Total all meats. | 5,372,292           | 2,700,977<br>4,402,840<br>33,048,681 | 9,681,323<br>31,372,199          |
| (a) Made since   |                     |                                      |                                  |

The above figures cover all meat and last in storage in Chicago, including holdings owned by the CCC.

#### ST. PAUL RECEIPTS

The fifty-eighth annual report of the St. Paul Union Stockyards Company reveals that in volume of receipts the yards ranked third in the country with a total of 4,339,816 head of salable live-stock. More calves were received at St. Paul than any other market. It ranked second in the number of salable logs and third in total slaughter of animals.



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CNICAGO OFFICE: Field Bullding, 135 Sc. La Salle St., Chicago PLANTS—Brooklyn, Detroit, Newark, Mishawaka, Fostoria FOREIGN PLANTS: Melbourne, Buenos Aires, Casablanca NG ntinue exet is in a ackers prew ceilings meantime most lack-

31b; July and Dec.

quoted for

STOCKS 4,372 775,966 87,666 4,277,165 5,140,849 08

171,800 53 7,067,000 53 7,200,436 02 6,740,202 55 804,437

77 448,200 40 9,627,923 81 37,372,100 Made previou

port of the Company

eceipts the untry with alable liveived at St It ranked lable hogs f animals.

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1, NY.





fesco Pate can supply the welet tools for the heavy cuting and heavy grinding of the meat packing industry. He is ready to supply you with the following efficient services, for a small monthly PESCO SAW SERVICE Large hand saw frames, beef splitter frames, pig nose and scribe frames, designed for heavy duty. Sharp filed blades, individually wrapped and inspected perfect—ready for quick blade changes. PESCO BAND SAW BLADE SERVICE Machine-filed, inspected band saw blades to fit more than 40 types of meat and bone cutting machines. Pesco Pete will keep them repaired and supplied.

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## DO SOME FACT FINDING IN YOUR

## Lard and Shortening Department

The Purpose behind all fact finding is to develop new ideas from everyday operations and well-known conditions.

This development of new ideas is par This development of the long established factory routine has assumed that the way a job is running now is "the best way" or "good enough" and should not be disturbed.

One such "good enough" situation in the lard and shortening department is where cartons are being set up and closed by slow and expensive hand methods. This job could be done faster, quicker and at less cost with PETERS economical Packaging Machines.

If your fact finding investigation shows that this is the case in your lard and shortening department, follow through! Send us a sample of the various cartons you are now using. We will gladly make recommendations to suit your specific problem.

**Booth 405, Peckaging Exposition** Atlantic City, April 2-5, 1946



PETERS JUNIOR CARTON FORMING AND LINING MA-CHINE sets up 35-40 cartons per minute. One operator.



PETERS JUNIOR CARTON FOLDING AND CLOSING MA-CHINE closes 38-40 cartons per minute. Requires no operator.

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# LIVESTOCK MARKETS Weekly Review

#### LIVESTOCK WEIGHTS AND COSTS

Average costs of all livestock to inspected packers, with the exception of sheep and lambs, were high during January this year when compared with the same time last year, and although total volume of slaughter was under a year earlier, total investments by packers were almost as great as a year ago.

The average cost of steers at \$14.92 for the month was 27c per cwt. more than a month earlier and compared with an average cost of \$13.26 a year ago. The all-cattle cost at \$12.49 compared with \$11.10 a year earlier. Other classes had higher average costs than a year ago, but the spread was much smaller than on cattle. Sheep and lamb cost at \$12.28 was the only group less than in January, 1945, when the cost was figured at \$12.61.

The following table shows average cost of livestock during January, 1946, compared with a year earlier:

|        |   |    |     |   |    |   |   |    |    |   |  |   |   |   |  |  |  |   |   | Jan.,<br>1946 | Jan.,<br>1945 |
|--------|---|----|-----|---|----|---|---|----|----|---|--|---|---|---|--|--|--|---|---|---------------|---------------|
| Cattle |   |    |     |   |    |   |   |    |    |   |  |   |   |   |  |  |  |   |   | \$12.49       | \$11.10       |
| Steers |   |    |     |   |    |   |   |    |    |   |  | ٠ |   |   |  |  |  |   |   | 14.92         | 13.26         |
| Calves |   |    |     |   |    |   |   |    |    | ٠ |  |   |   |   |  |  |  |   |   | 12.21         | 11.65         |
| Hogs . |   |    |     |   |    |   |   |    |    |   |  |   |   |   |  |  |  |   | ٠ | 14.59         | 14.42         |
| Sheep  | 1 | 11 | 940 | ì | la | ı | m | ıb | 08 |   |  |   | ٠ | 0 |  |  |  | , | 0 | 12.28         | 12.61         |

Average live weights of livestock continued to hold up fairly well and all excepting the calf weight was greater than a year earlier. The margins are expected to narrow, however, for weights moved up rapidly last year and may start to show declines for this year in the near future.

The following table shows average weights of livestock slaughtered with comparisons:

|        |   |   |    |   |   |   |    |   |   |   |  |  |  |   |  | Jan., 1946<br>lbs. | Jan., 1945<br>Ibs. |
|--------|---|---|----|---|---|---|----|---|---|---|--|--|--|---|--|--------------------|--------------------|
| Cattle |   |   |    |   |   |   |    |   |   |   |  |  |  |   |  | 974.3              | 940.4              |
| Steers |   |   |    |   |   |   |    |   |   |   |  |  |  |   |  | 983.2              | 958.3              |
| Calves |   |   |    |   |   |   |    |   |   |   |  |  |  |   |  |                    | 198.4              |
| Hogs   |   |   |    |   |   |   |    |   |   |   |  |  |  | ۰ |  | 258.4              | 244.1              |
| Sheep  | 8 | Œ | id | ì | 1 | k | 11 | n | b | 6 |  |  |  |   |  | 100.7              | 96.4               |

Although slaughter of all classes of

livestock during January were lighter than a year earlier cash investments by packers remained high because of the high average cost of animals. Hogs and cattle called for the largest investments, followed by sheep and lambs and calves. Cash outlay for the month at \$335,554,-000 compared with \$358,666,000 in the same time of last year.

The following table shows expenditures for livestock during January, 1946, compared with the same month a year earlier:

|        | Jan., 19           | 16 Jan., 1945     |
|--------|--------------------|-------------------|
| Cattle | \$123,111,0        | 000 \$134,007,000 |
| Calves | 9,486,0            | 12,932,000        |
| Hogs   |                    | 000 186,524,000   |
| Sheep  | and lambs 18,806,0 | 000 25,202,000    |

## T. B. in Bovine Stock Prevalent in Germany

While tuberculosis of cattle has been practically eliminated in this country, in southern Germany the disease has reached dangerous proportions, Dr. W. A. Hagan, dean of the New York State Veterinary College, declared recently in a General Electric farm paper of the air address. He estimated that probably half the cattle there suffer from tuberculosis. Dr. Hagan has just returned from a tour of the American zone of occupation.

He said that Germany has no large packing plants comparable to ours, but that all slaughtering is done locally in small plants.

"A great deal of diseased meat, especially that affected with tuberculosis, is not destroyed under German rules, but is cooked and sold to the poor in special establishments attached to each slaughterhouse which are operated under police control," he said.

He also explained that German cows are of the large, dual-purpose Swiss type and that in addition to giving milk they are used for much of the farm work.

#### SLAUGHTER BY STATIONS

Livestock slaughter under federal in spection, during January, 1946, by stations compared with a month ago and with the five year average:

NORTH ATLANTIC

| New York, Newa                       | rk      |         |           | Dam       |
|--------------------------------------|---------|---------|-----------|-----------|
| and Jersey                           | Cattle  | Calves  | Hogs      | Lamba     |
| City                                 | 51,446  | 23,524  | 218,272   | 183,160   |
| Baltimore &<br>Phila                 | 21,644  | 1,758   | 112,002   | 11,474    |
| NORTH CENTR.                         | AL      |         |           |           |
| Cinti., Cleve., &                    |         |         |           |           |
| Indpls                               | 48,486  | 6,405   | 215,836   | 23,10     |
| Chicago,                             |         |         |           | 200,130   |
| Elburn                               | 86,852  | 28,581  | 445,658   | 121,180   |
| St. Paul-Wis.                        | 70.006  | 124,365 | 400 704   | -         |
| St. Louis                            | 10,000  | 143,000 | 462,701   | 72,00     |
| areas                                | 28,656  | 18,975  | 815,187   | 60.325    |
| Sioux City                           | 27,609  | 902     | 131,941   | 45,100    |
| Omaha                                | 60,710  | 3,439   | 197,316   | 84,343    |
| Kansas City                          | 00,955  | 12,949  | 194,340   | 104,68    |
| Iowa & S.                            | 40 440  | 00 000  |           |           |
| Minn.s                               | 49,448  | 20,898  | 720,555   | 146,530   |
| SOUTHEAST <sup>4</sup> .<br>S. CENT. | 16,241  | 8,890   | 99,901    | ***       |
| WEST <sup>3</sup>                    | 71,424  | 31,976  | 204,381   | 109.607   |
| ROCKY MOUN-                          |         |         |           |           |
| TAIN6                                | 24,671  | 1,104   | 63,432    | 30.100    |
| PACIFIC <sup>7</sup>                 | 85,048  | 10,826  | 139,097   | 135,900   |
| Grand total-                         |         |         | .,        |           |
| Jan1,                                | 011,680 | 440,175 | 4,911,078 | 1,439,950 |
| Grand total-                         |         |         |           |           |
| Dec. 19451,                          | 117,664 | 547,914 | 5,587,221 | 1,905,570 |

Av. Jan. 5-yr. (1941-45) ...1,060,170 443,679 5,783,459 1,783,000 Other animals slaughtered during January 196-Horses 8,135, Goats 208; January 196: Bersel, 4,508, Goats 359. Percentages based on correspoiling period of 1945, December 196: Bersel average. Includes St. Faul, 8, 84, Faul, Newyork, Albert 196: Bersel McGaller, 196: Bersel Bay, Fall, 196: Bersel Bay, Mo., Wichita, Kans, Oklahoma City, Olia, 196: Bersel Bay, Fall, 196: B

#### CANADIAN STORAGE STOCKS

|              |   |  |    |    |    |  |  |  |  |   | Feb. 1,<br>1946                 | Jan. 1,<br>1946 |
|--------------|---|--|----|----|----|--|--|--|--|---|---------------------------------|-----------------|
| Beef         |   |  |    |    |    |  |  |  |  |   | .29,359,335                     | 40,514,504      |
| Vea!         |   |  |    |    |    |  |  |  |  |   | . 8,023,293                     | 5,281,978       |
| Pork<br>Mut. | à |  | ls | 'n | 'n |  |  |  |  | 0 | <br>. 35,421,300<br>. 5,643,390 | 7,774,825       |



# CONVENIENT Hookup!

## KENNETT-MURRAY

Livestock Buying Service

Detroit, Mich. Cincinnati, O. Dayton, O. Omaka, Neb. Indianapolis, Ind. La Fayette, Ind. Louisville, Ky. Naskville, Tenn. Sioux City, Ia. Montgomery, Ala. Order Buyer of Live Stock

## L. H. MCMURRAY

INDIANAPOLIS, INDIANA



#### LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Feb. 28, 1946. reported by Office of Production & Marketing Administration:

R068 (quotations based on hard hogs): Chicago Nat. Stk. Yds. Omaha Kans. City St. Paul BARROWS AND GILTS:

| 120-140<br>140-160<br>160-180<br>180-200<br>200-220<br>220-240 | lbslbslbslbs | 14.25-14.85<br>14.50-14.85<br>14.85 only<br>14.85 only<br>14.85 only |                          | \$                       | \$                       | \$                       |
|--|--------------|--|--------------------------|--------------------------|--------------------------|--------------------------|
| 300-330<br>330-360   | Ibs          | 14.85 only<br>14.85 only   | 14.80 only<br>14.80 only | 14.50 only<br>14.50 only | 14.55 only<br>14.55 only | 14.60 only<br>14.60 only |
| Medium:<br>100-220   |              | 13,50-14.85  | 14,25-14.80              | 14.00-14.50              | 14.25-14.55              | 14.25-14.60              |

Good and Choice: 270-300 lbs. . . 14.10 only 380-380 lbs. . 14.10 only 380-360 lbs. . 14.10 only 360-400 lbs. . 14.10 only 14.05 only 14.05 only 14.05 only 14.05 only 13.75 only 13.75 only 13.75 only 13.75 only Good:

400-450 lbs..... 14.10 only 450-550 lbs..... 14.10 only 14.05 only 14.05 only Medium 250-550 lbs..... 11.50-13.50 13.25-14.05 13.25-13.75 13.60-13.80 13.60-13.85

MAUGHTER CATTLE, VEALERS, AND CALVES:

evien

TIONS

federal in 1946, by

nth ago and

Shoop and ogs Lambs 8,272 183,10

2,602 11.47

5,836 23,146

5,650 121,38

2,701 72,000

0,555 144,536

4,381 110,017

3,432 30,180 9,097 185.mm

1,073 1,439,554 7,221 1,805,579

3,459 1,790,300

STOCKS

40,514,894 5,281,978 82,755,543 7,774,825

AY

G CO

Mont ch 2, 1946

5,187 1,941 7,316 4,349

9,901

| STEERS, Choice: |             |             |             |               |             |
|-----------------|-------------|-------------|-------------|---------------|-------------|
| 700- 900 lbs    | 16.75-17.75 | 16.50-17.75 | 16.00-17.50 | 16.00-17.25   | 16.50-17.50 |
| 900-1100 lbs    | 17.25-18.00 | 16.50-17.75 | 16.25-17.65 | 16.25-17.50   | 16.75-17.70 |
| 1100-1300 lbs   | 17.40-18.00 | 16,75-17,90 | 16.50-17.65 | 16.35-17.65   | 16.75-17.70 |
| 1300-1500 lbs   | 17.40-18.00 | 16.75-17.90 | 16.75-17.65 | 16.50-17.65   | 16.75-17.70 |
| STEERS, Good:   |             |             |             |               |             |
| 700- 900 lbs    | 15.50-16.75 | 14.75-16.59 | 14.50-16.00 | 14.75-16.25   | 14.50-16.50 |
| 900-1100 lbs    | 16.00-17.25 | 14.75-16.50 | 15.00-16.25 | 15, 25-16, 35 | 14.50-16.75 |
| 1100-1300 lbs   | 16.00-17.40 | 15.00-16.75 | 15.00-16.50 | 15.50-16.50   | 14.50-16.75 |
| 1300-1500 lbs   | 16.25-17.40 | 15.00-16.75 | 15.25-16.50 | 15.50-16.50   | 14.50-16.75 |
| 1900-1000 100   | 10.40-11.40 | 10.00-20.10 | 10.20 10.00 | 10.00-10.00   | 11.00-10.10 |
| STEERS, Medium: |             |             |             |               |             |
| 700-1100 lbs    | 13.00-16.00 | 12.50-14.75 | 11.75-14.25 | 12,75-14,75   | 12.00-14.50 |
| 1100-1300 lbs   |             | 12.75-15.00 | 12,50-14,50 | 13.50-14.75   | 12.00-14.50 |
|                 | 20122 20100 |             |             |               |             |
| STEERS, Common: |             |             |             |               |             |
|                 |             |             |             |               |             |

700-1100 lbs.... 11.00-13.25 10.00-12.75 10.00-11.75 10.50-12.50 10.25-12.00 HEIFERS, Good: 500- 900 lbs.... 12.00-15.50 11.00-14.25 10.25-13.75 11.25-14.25 11.50-14.00 HEIFERS, Common: 500- 900 lba.... 10.00-12.00 9.50-11.00 9.75-10.75 10.00-11.25 9.50-11.50 COWS, All Weights:

 
 Good
 18.50-14.50
 12.25-14.25

 Medium
 12.25-13.50
 9.75-12.25

 Cutter & com
 8.00-12.25
 8.00-9

 Cazner
 7.50-8.00
 7.60-8.00
 11.75-14.00 10.25-11.75 7.75-10.25 6.75- 7.75 12,25-14.00 10,50-12,25 7,50-10,50 6,00- 7,50 BULLS (Yigs. Excl.), All Weights: Beer, good . . . . 13.25-14.50 13.00-14.00 12.50-13.50 13.25-13.85 Sausage, good . . . 12.50-13.50 11.50-13.00 11.75-12.75 12.00-13.00 Sausage, med. . . 11.50-12.50 10.50-11.50 10.50-11.75 11.00-12.00 Sausage, cut. & 11.50-12.50 10.50-11.50 ...... 10.00-11.50 9.00-10.50 8.50-10.50 8.50-11.00 8.50-10.50 VEALERS: Geod & choice... 14.00-16.50 18.50-17.90 18.00-15.00 Com. & med... 10.00-14.00 9.75-18.50 9.00-13.00 Cull ..... 8.50-10.00 7.00- 9.75 7.00- 9.00

 
 Good & choice.
 13.00-15.00
 12.50-15.00
 11.50-14.00
 13.00-15.50

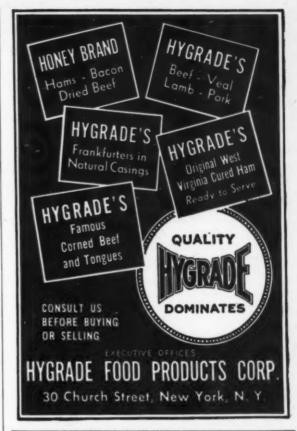
 Cem. & med.
 9.50-13.00
 9.50-12.50
 9.00-11.50
 9.00-13.00

 Cell
 8.00-9.50
 6.50-9.50
 7.00-9.00
 6.50-9.00
 SLAUGHTER CATTLE AND SHEEP

| LAMBS:  |                          |   | -1  |   |   |
|---|--------------------------|---|---|---|---|
| Good & choice 15<br>Med. & good 13<br>Common 11 | 50-15.00                 | 15.00-15.75<br>13.25-14.75<br>11.00-12.75 | 14.25-15.00<br>12.75-14.00<br>10.50-12.25 | 14.50-15.15<br>13.10-14.25<br>11.50-13.00 | 14.50-15.50<br>12.50-14.85<br>10.50-12.85 |
| YLG. WETHERS:                                   |                          |   |   |   |   |
| Good & choice 12<br>Med. & good 11              | 2.75-13.50<br>1.50-12.50 | ********                                  |   | 12.25-13.25<br>11.00-12.00                | 12.50-13.50<br>11.00-12.2                 |
| Marries .                                       |                          |   |   | 11.00-12.00                               | 11.00-14.20                               |

Good & choice... 7.75-8.25 6.50-7.00 7.25-7.75 7.25-7.80 6.50-7.75 6.50-7.75 5.25-6.25 6.00-7.00 6.00-7.00 5.00-6.25

Quotations on wooled stock based on animals of current seasonal market weights and wool growth. Quotations on slaughter lambs and yearlings of Good and Choice and of Medium and Good grades, and on ewes of Good and Choice grades, as combined, represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.





BEEF . BACON . SAUSAGE . LAMB VEAL . SHORTENING . PORK . HAM VEGETABLE OIL •

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Tankage, Blood, Bonemeal, Cracklings, Hoofmeal

## FRANK R. JACKLE

Broker

405 Lexington Ave.

New York 17, N. Y.

## ON THE SIOUX CITY MARKET **ERICKSON & POTTS**

ORDER BUYING

Phone: 82440

SOUTHEASTERN LIVE STOCK ORDER BUYERS

223 EXCHANGE BUILDING BOURBON STOCK YARDS

LOUISVILLE 6, KENTUCKY

OFFICE TELEPHONES JACKSON 6492-1835

## For Service and Dependability

E. N. GRUESKIN CO. CATTLE ORDER BUYERS SIOUX CITY, IOWA

### HUNTER PACKING COMPANY

EAST ST. LOUIS, ILLINOIS

BEEF · VEAL · PORK · LAMB HUNTERIZED SMOKED AND CANNED HAM

William G. Joyce Boston, Mass.

F. C. Rogers Co. Philadelphia, Pa.



A. L. Thomas Washington, D. C.

#### SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER showing the number of livestock slaughtered at 15 centers for the week ended February 23, 1946.

#### CATTLE

|                 | Week<br>ended<br>Feb. 23 | Prev.<br>week | Cor.<br>week,<br>1945 |
|-----------------|--------------------------|---------------|-----------------------|
| hicagot         | 16,446                   | 17,183        | 25,182                |
| Cansas City     | 15,694                   | 16,946        | 18,849                |
| maha*           | 23,395                   | 26,179        | 25,620                |
| Cast St. Louis. | 3,734                    | 5.074         | 9.866                 |
| t. Joseph       |                          | 5,767         | 8,234                 |
| Sioux City      | 12,413                   | 12,819        | 12,599                |
| Vichita*        |                          | 2,734         | 2,262                 |
| Philadelphia    | 3,565                    | 3,549         | 2,572                 |
| ndianapolis     |                          | 483           | 2,062                 |
| New York &      |                          | 200           | -,                    |
| Jersey City.    | 11,639                   | 12,309        | 12,122                |
| kla. City*      |                          | 1,902         | 4,789                 |
| incinnati       |                          | 6,542         | 5,800                 |
| Denver          |                          | 7,930         | 6,668                 |
| st. Paul        |                          | 12,677        | 13,615                |
| filwaukee       |                          | 3,819         | 3,121                 |
|                 |                          |               |                       |
| Total           | 128,448                  | 135,913       | 153,361               |
| *Cattle and     |                          | , , , , , ,   |                       |

#### HOGS

| Chicago         | 82,053  | 86,890  | 62,149  |
|-----------------|---------|---------|---------|
| Kansas City     | 29,114  | 32,988  | 22,526  |
| Omaha           | 42,345  | 61,122  | 34,046  |
| East St. Louis1 | 56,474  | 54.871  | 41,961  |
| St. Joseph      | 19,849  | 20,541  | 12,833  |
| Sioux City      | 39,672  | 52,155  | 29,015  |
| Wichita         | 3,562   | 2.597   | 1.675   |
| Philadelphia    | 8,718   | 11.067  | 8,504   |
| Indianapolis    | 13,331  | 12,034  | 13.683  |
| New York &      |         |         | ,       |
| Jersey City.    | 36,023  | 43,745  | 38,332  |
| Okla. City      | 11,237  | 9,974   | 7,129   |
| Cincinnati      | 11,999  | 11,051  | 8,710   |
| Denver          | 14,927  | 16,110  | 12,219  |
| St. Paul        | 32,212  | 42,724  | 21,121  |
| Milwaukee       | 8,706   | 4,089   | 3,404   |
| Total           | 405 999 | 461 958 | 317 307 |

<sup>1</sup>Includes National Stock Yards, E. St. Louis, Ill., and St. Louis, Mo.

#### SHPPR

|                 | DALLONS |         |         |
|-----------------|---------|---------|---------|
| Chicagot        | 27,992  | 25,594  | 12,609  |
| Kansas City     | 35,868  | 44,662  | 24,373  |
| Omaha           | 34,596  | 38,755  | 33,365  |
| East St. Louis. | 9,437   | 12,171  | 4,713   |
| St. Joseph      | 17,618  | 27,495  | 12,070  |
| Sioux City      | 22,044  | 25,137  | 18,830  |
| Wichita         | 5,276   | 6,888   | 1,476   |
| Philadelphia    | 3,755   | 4,413   | 2,519   |
| Indianapolis    | 5,183   | 5,571   | 1,399   |
| New York &      |         |         |         |
| Jersey City.    | 63,884  | 69,276  | 46,942  |
| Okla. City      | 4,346   | 5,254   | 1,542   |
| Cincinnati      | 386     | 379     | 528     |
| Denver          | 13,237  | 13,240  | 15,162  |
| St. Paul        | 18,952  | 24,502  | 19,256  |
| Milwaukee       | 1,666   | 2,352   | 953     |
|                 | 001.010 | 000 000 | 104 205 |

Total ......264,240 305,689 195,737 tNot including directs.

#### **NEW YORK LIVESTOCK**

Livestock prices at Jersey City, Feb. 25, 1946:

#### CAMME IN

| 1 | CARA ALIM |      |   |      |    |  |               |
|---|-----------|------|---|------|----|--|---------------|
|   | Steers.   | gd.  | & | ch   |    |  | \$18.00@18.60 |
|   | Cows.     | com. | å | med  | ١. |  | 10.50@13.00   |
|   | Cows,     | can. | & | cut. |    |  | 8.00@10.00    |
|   | Bulls,    | com. | å | gd.  |    |  | 11.00@13.25   |
|   |           |      |   |      |    |  |               |

| CALVES:  |         |
|--|---------|
| Vealers, gd. & ch\$<br>Calves, med. to gd 14.006 | 18.60   |
| HOGS:  |         |
| Gd. & ch   | \$15.30 |

LAMBS: Lambs, med. to ch....\$17.00@17.50 Ewes, med. to gd.... 5.00@ 8.00

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Feb. 23, 1946:

Cattle Calves Hogs\* Sheep Salable . . . 711 1,103 396 1,750 Total (incl. directs) .8,092 5,570 19,652 55,664

Previous week: Salable .. 910 1,348 320 2,265 Total (incl. directs).6,782 5,803 21,449 59,292 \*Includes hogs at 31st street.

#### CORN BELT DIRECT TRADING

(Reported by Office of Production & Marketing Administration.)

Des Moines, Ia., Feb. 28-At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices were generally steady for the

| Hogs, good t | to i | ch | oi | ce | 4 |
|--------------|------|----|----|----|---|
|--------------|------|----|----|----|---|

| Hogs, goo |    |       |       |   |   |   |   |                 |
|-----------|----|-------|-------|---|---|---|---|-----------------|
| 160-180   | 1b | <br>  |       |   |   |   |   | .\$13.75@14.45  |
| 180-240   | Ib |       |       |   |   |   |   | . 14 20@14 az   |
| 240-330   | 1b |       |       |   | 0 | 0 |   | . 14.20@14.45   |
| 330-360   | 10 | <br>0 | <br>0 | ٠ | 6 |   | 0 | . 14.20@14.40   |
| Sows:     |    |       |       |   |   |   |   |                 |
| 270-330   | 1b |       |       | ۰ | 0 |   | * | . \$13.45@13.70 |

Receipts of hogs at Corn Belt markets for the week ended Feb. 28 were as follows:

|      | This week | Same day<br>last wk. |
|------|-----------|----------------------|
| Feb. | 2237,100  | 37.700               |
|      | 2328,500  |                      |
| Feb. | 2547,600  | 44,500               |
|      | 2635,100  |                      |
| Feb. | 2741,000  | 41,000               |
| Feb. | 2835,200  | 49,000               |

#### RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended February 23 were reported to be as follows:

#### AT 20 MARKETS,

| END  | El | 0: |  | Cattle   | Hogs    | Sheep   |
|------|----|----|--|----------|---------|---------|
| Feb. |    |    |  | .274,000 | 440,000 | 391,000 |
| Feb. | 1  | 6. |  | .287,000 | 502,000 | 418,000 |
| 1945 |    |    |  | .252,000 | 318,000 | 225,000 |
| 1944 |    |    |  | .238,000 | 861,000 | 242,000 |
| 1943 |    |    |  | .222,000 | 739,000 | 231,000 |

Tytal

Others

Total

Not 11,930 Erect.

Total

Not hogs

Tota

The

## WEEK ENDED:

#### AT 7 MARKETS.

| END          |     |       | Cattle               | Hogs               | Shoop   |
|--------------|-----|-------|----------------------|--------------------|---------|
| Feb.         | 23. | <br>0 | .202,000             | 347,000<br>374,000 | 276,000 |
| 1945         |     |       | .192,000             | 226,000<br>650,000 | 100,000 |
| 1944<br>1943 |     |       | .171,000<br>.161,000 | 362,000            | 214,000 |

#### LIVESTOCK SUPPLY SOURCES

Percentages of livestock slaughtered during Jan., 1946, bought at stockyards and direct, as reported by USDA.

| 1:<br>F                | an.,<br>946<br>Per- | Dec.,<br>1945<br>Per-<br>cent | Jan.<br>194<br>Put<br>cen |
|------------------------|---------------------|-------------------------------|---------------------------|
| Stockyards?<br>Other2  | 1.8                 | 74.2<br>25.8                  | 17.                       |
| Calves—<br>Stockyards5 | 0.2                 | 61.4                          | 58.                       |

Stockyards ....50.2 Other .....49.8 Hogs-Stockyards ....35.4 Other .....64.6

Sheep and lambs-Stockyards ....58.2 Other .....41.8

#### PACKERS' PURCHASES

CT

. 28yards

n Iowa

prices for the

15@13.70 10@13.70

Corn week

as fol-

same day

HEF

mard Feb-

d to be

391,000 418,000 225,000 242,000 231,000

Hogs .378,000 .411,000 .262,000 .728,000 .407,000

PLY

vestock

Jan., kyards ted by

38.6 41.4

2, 1946

Purchases of livestock by packers at gineral centers for the week ending Sturday, February 23, 1946, as registed to THE NATIONAL PRO-1800 CENTRAL PRO-

#### CHICAGO

GRICAGO

Armont, 1,862 hogs and 1,455 shipper; Swift, 192 hogs and 1,820 shipper; Wilson, 2,980 hogs; Agar, 2,681 ag; Shippers, 14,182 hogs; Others, 2,78 hogs.

Total: 16,448 cattle; 2,153 calves; 6,23 hogs; 27,992 sheep.

#### KANSAS CITY

| Cattle                          | Calves | Hogs  | Sheep  |
|---------------------------------|--------|-------|--------|
| 0.150                           | 236    | 641   | 5,447  |
| (minhy 1,573                    |        | 391   | 7,703  |
| Swift 1,945                     | 575    |       |        |
| Wilson 1,001                    | 200    | 517   | 5,205  |
| Campbell , 1,400                |        |       | ***    |
| Kerablum. 1,286<br>Others12,994 |        | 4,958 | 5,969  |
| Total22,963                     | -      | 6,944 | 34,043 |

#### AHAMO Cattle &

| Calves   | Hogs                            | Sheep                          |
|--|---------------------------------|--------------------------------|
| Armour 6,682<br>Culahy 5,440<br>Swift 5,348<br>Wilson 3,246<br>Independent | 3,689<br>3,902                  |                                |
| Others   | Nebrask<br>nahu, 197<br>414: Ro | a, 415;<br>; Hoff-<br>th, 267; |

Merchants, 32. Total: 25,179 cattle and calves; 2,677 hogs and 39,701 sheep.

#### P OT TOURS

|            | C-44lo | Calves | Hogs   | Sheep |
|------------|--------|--------|--------|-------|
|            |        |        | -      |       |
| Armour     | 401    | 1,030  | 3,070  | 3,015 |
| Swift      |        | 844    | 2,678  | 5,567 |
| Hunter     |        |        | 2,402  | 86    |
| Krey       |        | ***    | 1,018  | ***   |
| Heil       |        |        | 1,119  |       |
| Laclede    |        |        | 1,474  |       |
| Sieloff    |        |        | 116    |       |
| Others     |        | 75     | 3.825  | 700   |
| Shippers . |        | 2,954  | 13,664 | 412   |
| Total      | -      | 4.903  | 29,366 | 9,849 |

#### ST. JOSEPH Cattle Calves Hogs Sheep

| Swift 1,585<br>Armour 859<br>Others 5,359 | 381      | 4,278<br>3,646<br>1,784 |                   |
|---|----------|-------------------------|-------------------|
| Total 7,803                               | 1,193    | 9,703                   | 16,018            |
| Net including                             | 5 cattle | e, 50<br>sheep          | calves,<br>bought |

#### SIOUX CITY

| Cattle                                      | Calves  | Hogs                      | Sheep                   |
|---|---------|---------------------------|-------------------------|
| Cudahy 5,487<br>Armour 5,179<br>Swift 2,716 | 40      | 13,757<br>13,114<br>9,395 | 7,763<br>7,355<br>5,761 |
| Others 915<br>Shippers18,890                | 1<br>46 | 17,491                    | 1,228                   |
| Total33,137                                 | 216     | 53,757                    | 22,107                  |

#### WICHITA

|                   | Cattle | Caives | Hogs  | pneeh |
|-------------------|--------|--------|-------|-------|
| Cudahy<br>Guggen- | 696    | 295    | 2,434 | 5,276 |
| heim              | 707    | ***    | ***   |       |
| Outertag.<br>Dold | 130    | ***    | 61    | ***   |
| D000 *****        |        |        | 947   | * * * |
| Sunflower.        | - 70   |        | 120   |       |
| Others            | 2,427  | 0.00   | 1,550 | 21    |
| Total             | 4,302  | 295    | 5,112 | 5,297 |

#### OKLAHOMA CITY

|             | €            | attle          | Calves         | Hogs     | Sheep          |
|-------------|--------------|----------------|----------------|----------|----------------|
| Armour      |              | 555            | 415            | 905      | 1,325          |
| Wilson      |              |                | 443            | 870      | 1,154          |
| others      |              | 420            | ***            | 678      |                |
| Tetal       |              |                |                | 2,458    |                |
| Not hogs an | luch<br>d 1, | nding<br>867 s | 374<br>heep bo | cattle,  | 8,784<br>irect |
|             | -,           |                | acch of        | magnit u | meet.          |

#### CINCINNATI

|                  | Cattle  | Calves  | Hoga     | Sheep |
|------------------|---------|---------|----------|-------|
| Gall's<br>Kahn's |         | 400     |          | 325   |
| Lorey            | . 340   | ***     | 2,316    |       |
| Meyer            | . 17    | ***     | 416      | ***   |
| Schlachter       | 202     | 100     | 1,863    | ***   |
| Schroth          | . 140   | 127     | 0 010    | ***   |
| National         | . 46    | ***     | 2,046    |       |
| Othern           | 1,399   | 485     | 1.021    | 45    |
| Shippers .       | . 109   | 878     | 2,055    | 230   |
| Total            | . 2,253 | 1,490   | 12,312   | 600   |
| poka posta       | ht dire | ,287 ca | ttle and | 4,101 |

#### FORT WORTH

|                               | attle            | Calves        | Hogs                  | Sheep          |
|-------------------------------|------------------|---------------|-----------------------|----------------|
| Armour<br>Swift               | 72<br>222        | 379<br>483    | $\frac{1,140}{1,856}$ | 6,985<br>7,539 |
| Bonnet .<br>City<br>Rosenthal | 405<br>94<br>330 | 14<br>1<br>46 | 339<br>40             | 149            |
| Total                         | 1,123            | 923           | 3,375                 | 14,673         |
|                               | DE               | NVER          | _                     |                |

|                                       | 47.40     |                                  |  |   |
|---------------------------------------|-----------|----------------------------------|--|---|
| Armour<br>Swift .<br>Cudaby<br>Others | <br>1,275 | Calves<br>128<br>91<br>49<br>204 | Hogs<br>4,724<br>4,768<br>3,708<br>1,718 | Sheep<br>7,426<br>6,692<br>2,750<br>7,547 |
| Total                                 | <br>7,588 | 472                              | 15,018                                   | 24,415                                    |

|          | ST.        | PAUL   |        |        |
|----------|------------|--------|--------|--------|
|          | Cattle     | Calves | Hogs   | Sheep  |
| Armour   | <br>2,198  | 3,843  | 10,119 | 7,403  |
| Cudahy   | <br>784    | 845    |        | 1,501  |
| Rifkin . | <br>791    | 115    |        | ***    |
| Superior |            |        |        |        |
| Swift    |            |        | 22,003 | 10,048 |
| Others . | <br>6,276  | 2,434  |        | ***    |
| Total .  | <br>16,697 | 12,193 | 32,212 | 18,952 |

#### TOTAL PACKED DUDCHAGES

|   |                         | <br>-                           | T OHOTH                       | D-10 4240                     |
|---|-------------------------|---------------------------------|-------------------------------|-------------------------------|
|   |                         | Week<br>ended<br>Feb. 23        | Prev.<br>week                 | Cor.<br>week,<br>1945         |
| 1 | Cattle<br>Hogs<br>Sheep | <br>147,324 $250,550$ $216,126$ | 149,699<br>254,234<br>245,812 | 159,603<br>199,367<br>151,941 |

#### CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

#### RECEIPTS

|      |    | Cattle | Calves | Hogs   | Sheep  |
|------|----|--------|--------|--------|--------|
| Feb. | 22 | 1.904  | 499    | 12,073 | 4.657  |
| Feb. | 23 | 601    | 70     | 5,855  | 2,830  |
| Feb. | 25 | 17,302 | 1,043  | 16,403 | 12,501 |
|      |    | 7,706  | 972    | 17,609 | 6,174  |
|      |    | 10,393 | 710    | 13,624 | 10,582 |
| Feb. | 28 | 6,000  | 600    | 14,000 | 14,500 |
| •Wk  |    |        |        |        |        |

so far. 41,401 3,325 61,636 43,757 Wk. ago. 41,696 2,991 66,657 50,594 1945 ...48 53,120 24,623 1944 ...48,504 3,553 124,440 28,175 41nchding 674 cattle, 187 calves, 27,842 bogs and 17,799 sheep direct to packers.

|      | BHIL                                     | MENT                   | 0  |  |
|------|--|------------------------|--|--|
|      | Cattle                                   | Calves                 | Hogs   | Sheep  |
| 29   | 2,169                                    | 38                     | 2,274  | 2,715  |
| 23   | 164                                      |                        | 50   | 472  |
| 25   | 7.144                                    | 313                    | 1.892  | 1,536  |
| 26   | 4.675                                    | 343                    | 2,942  | 1,529  |
| 27   | 5.714                                    | 349                    | 2,257  | 2,624  |
|      |  | 200                    | 2,200  | 3,000  |
|      |  |                        |  |  |
| far  | 21,533                                   | 1,205                  | 9,291  | 8,689  |
| ago  | 21,982                                   | 1,156                  | 11,436   | 9,693  |
|      | 20,663                                   | 514                    | 8,265  | 7,453  |
| **** | 17,183                                   | 637                    | 10,791   | 8,520  |
|      | 23<br>25<br>26<br>27<br>28<br>far<br>ago | Cattle 22 2,169 23 164 | Cattle Calves 22. 2,169 38 23. 164 25. 7.144 313 26. 4,675 343 27. 5,714 349 28. 4,000 200  far. 21,533 1,205 ago, 21,982 1,156 20,663 514 | 22. 2,169 38 2,274 23. 164 50 25. 7,144 313 1,892 26. 4,675 348 2,942 27. 5,714 349 2,257 28. 4,000 200 2,200  far. 21,533 1,205 9,291 ago, 21,982 1,156 11,436 . 20,663 514 8,265 |

#### CHICAGO HOG PURCHASES

|                                 | logs purchased                |         |
|---------------------------------|-------------------------------|---------|
| cago packers a<br>Thursday, Feb | nd shippers week<br>28, 1946: | k ended |
|                                 | Week ended                    | Prev.   |

|                                    | Feb. 28 | week             |
|------------------------------------|---------|------------------|
| Packers' purch.<br>Shippers' purch |         | 29,918<br>13,732 |
| Total                              | 41,787  | 43,650           |

#### FEBRUARY RECEIPTS

|        |    |   |   |   |   |   |   |   |   |   |   |   |   |   | 1946     | 1945   |
|--------|----|---|---|---|---|---|---|---|---|---|---|---|---|---|----------|--------|
| Cattle |    |   |   |   |   | 0 |   |   |   |   |   |   |   |   | .177,426 | 218,34 |
| Calves | J. | à |   |   |   |   |   | 0 | 0 | ۰ | ۰ |   |   | 0 | . 14,380 | 16,34  |
| Hogs   |    | 0 | 0 |   |   | 0 | 0 |   | 0 | 0 |   | 0 | 0 | 0 | .347,355 | 270,78 |
| sneep  |    |   | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 |   | 0 | .250,662 | 138,86 |
|        | _  | _ |   | _ | _ | _ | _ |   |   |   | _ |   |   | _ |          |        |

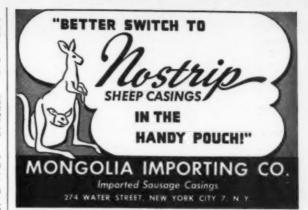
#### FEBRUARY SHIPMENTS

|        |   |   |   |   |   |  |   |   |   |  |   | 1946   | 1945   |
|--------|---|---|---|---|---|--|---|---|---|--|---|--------|--------|
| Cattle |   |   |   |   |   |  |   |   |   |  |   | 94,634 | 94,878 |
| Hogs   |   |   |   |   |   |  |   |   |   |  | * |        | 41,222 |
| Sheep  | * | * | * | * | * |  | • | • | * |  | * | 56,865 | 38,511 |

#### PACIFIC COAST LIVESTOCK

Receipts for five days ended February 22:

|                | attle | Calves | Hogs | Sheep |
|----------------|-------|--------|------|-------|
| Los Angeles    |       |        | 481  | 932   |
| San Francisco. | 800   | 50     | 800  | 365   |



## THE E. KAHN'S SONS CO. CINCINNATI, O.

"AMERICAN BEAUTY" HAMS AND BACON

Straight and Mixed Cars of Beef, Veal, Lamb and Provisions

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#### DRESSED REEF **BONELESS BEEF and VEAL**

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Black Hawk Hams and Bacon Pork · Beef · Veal · Lamb **Vacuum Cooked Meats** 

THE RATH PACKING COMPANY, Waterloo, lower

#### **MEAT SUPPLIES AT EASTERN MARKETS**

(Reported by the U. S. Department of Agriculture, Production & Marketing

#### WESTERN DRESSED MEATS

|                 | . N   | ew York                                | Phila.                        | Boston                                  |
|-----------------|---|--|-------------------------------|---|
| STEERS, carcass | Week ending February 23, 1946.<br>Week previous<br>Same week year ago | 7,815<br>3,544<br>5,4451/ <sub>2</sub> | 2,076<br>1,832<br>2,207       | 437<br>384<br>1,888                     |
| COWS, carcass   | Week ending February 23, 1946.<br>Week previous<br>Same week year ago | 4,721<br>2,206<br>2,204                | 4,124<br>4,095<br>1,901       | 727<br>808<br>897                       |
| BULLS, carcass  | Week ending February 23, 1946.<br>Week previous                       | 476<br>66<br>162                       | 19<br>10<br>22                | 77<br>72<br>215                         |
| VEAL, carcass   | Week ending February 23, 1946.<br>Week previous<br>Same week year ago | 19,590<br>12,971<br>9,247              | 869<br>935<br>746             | 1,386<br>363<br>515                     |
| LAMB, carcass   | Week ending February 23, 1946.<br>Week previous<br>Same week year ago | 47,588<br>40,386<br>20,116             | 12,899<br>11,790<br>6,725     | 8,058<br>12,731<br>16,387               |
| MUTTON, carcass | Week ending February 23, 1946.<br>Week previous                       | 7,351<br>6,953<br>7,743                | 1,532<br>1,707<br>481         | 9,485<br>2,349<br>1,471                 |
| PORK CUTS, lbs. | Week ending February 23, 1946.1 Week previous                         |  | 612,433<br>467,799<br>358,181 | 176,609<br>229,306<br>39,252            |
| BEEF CUTS, 1bs. | Week ending February 23, 1946.<br>Week previous<br>Same week year ago | 440,005<br>196,061<br>368,899          | ****                          | • |
|                 | LOCAL SLAUGHTERS  |  |                               |   |
| CATTLE, head    | Week ending February 23, 1946.<br>Week previous                       | 11,633<br>12,309<br>12,170             | 3,565<br>3,549<br>2,572       | ****                                    |
| CALVES, head    | Week ending February 28, 1946.<br>Week previous<br>Same week year ago | 5,542<br>6,882<br>5,381                | 1,956<br>2,040<br>2,478       | ***                                     |
| HOGS, head      | Week ending February 23, 1946.<br>Week previous                       | 36,212<br>43,745<br>37,348             | 8,718<br>11,067<br>8,504      |   |
| SHEEP, head     | Week ending February 23, 1946.<br>Week previous                       | 63,884<br>69,776<br>47,097             | 3,755<br>4,413<br>2,519       | ****                                    |
|                 | product at New York totaled 8,<br>week 7,811 veal, 4 hogs and 604     |  |                               | and 568                                 |

#### WEEKLY INSPECTED SLAUGHTER

Slaughter of all classes of livestock at 32 inspected centers showed rather marked declines during the week ended February 23 when compared with a week earlier. Cattle and calt slaughter was smaller than a year ago also, but processing of hogs and sheep and lambs remained fairly well above those of a year ago. Hog kill is expected to show further losses as the spring season comes on.

| NORTH ATLANTIC   | CHEESE          | Carves                   | Hogs                       | - Blog         |
|--|-----------------|--------------------------|----------------------------|----------------|
| New York, Newark, Jersey City<br>Baltimore, Philadelphia |                 | 5,542<br>629             | 36,028<br>18,259           |                |
| NORTH CENTRAL  |                 |                          |                            |                |
| Cincinnati, Cleveland, Indianapolis<br>Chicago, Elburn   | 21,265 21,407   | 1,852<br>6,303<br>30,063 | 39,178<br>82,053<br>88,544 | BK 480         |
| St. Louis Area <sup>2</sup>                              | 4,900 $12,413$  | 4,550<br>264<br>1,025    | 56,474<br>39,672<br>42,345 | 16,851         |
| Kansas City  | 15,694 $12,727$ | 3,396<br>4,041           | 29,114<br>180,400          | 35,96<br>51,14 |
| SOUTHEAST4   |                 | 2,068                    | 24,505                     |                |
| SOUTH CENTRAL WESTS                                      | 8,176           | 3,147                    | 44,152                     | 40,50          |
| ROCKY MOUNTAINS  | 7,367           | 297                      | 16,187                     |                |
| PACIFIC <sup>7</sup>                                     | 16,691          | 2,042                    | 33,500                     |                |
| Total Total last week Total last year                    | 189,587         | 66,467                   | 730,418                    | 415,44         |
| Uncludes St Paul S St Paul No.                           | wnort           | Minn and                 | Madison                    | Millowant      |

Includes St. Paul, S. St. Paul, Newport, Minn., and Madison, Milwanke Green Bay, Wis. Includes St. Louis National Stockyards, E. St. Louis, In and St. Louis, Mo. Includes Gedar Rapids, Des Moines, Fort Dodge, Maschaltown, Ottumwa, Storm Loke, Waterloo, Iowa, and Albert Le Austin, Minn. Includes Birminghambus, Moultrie, Filmanes, Landing St. Louis, Marchael Company, Ala, Filmanes, and Madishambus, Moultrie, Theorem Company, Alley Gallands, S. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Otia, Kwellands, Tancing Company, Compan

#### SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Titton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla.:

|                     | Cattle | Calves | Hogs   |
|---------------------|--------|--------|--------|
| Week ended Feb. 22, | 1,202  | 455    | 35,173 |
| Last week           | 2,151  | 864    | 18,527 |
| Last year           | 1,278  | 306    | 35,201 |

Packinghouse Equipment built by ST. JOHN . TABLES . TRUCKS . TROLLEYS . GAMBRELS . HAND TOOLS . SPECIALTIES



For Details and Prices:

## UTILITY TRUCKS

Ideal for Many Uses

St. John No. 92 Box Truck is another utility item in the fine line of trucks made by this progressive manufacturer. Body is 12 gauge steel, double-pressed rim, welded seams, reinforced and rounded corners. Capacity, 15 cu. ft. Available with floor saver wheels, hub caps (as shown) or Steel wheels, plain bearings.

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Bulletin No. M2.



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PORK PRODUCTS—SINCE 1876 The H. H. MEYER PACKING CO. Cincinnati, Ohio

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DEHYDRATING EQUIPMENT

A.K.ROBINS & CO.INC. BALTIMORE, MD.

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## CLASSIFIED ADVERTISEMENT

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#### **Position Wanted**

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PACKINGHOUSE GENERAL MANAGER with mactical operating, selling and buying experience. In the selling and buying experience, and the selling and buying experience. In the selling are selling and buying experience, and the selling are selling as to character and ability. F.S. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago S. III.

CASING MAN: All around hog and beef casing and estres position as foreman or working foreman experience and the selling sell

TIONAL PROVISIONER, 407 S. Dearborn St., Olicago 5, Ill.

SATERAGE FACTORY FORREMAN: 18 years' experience in the manufacture of lunch meats, barsen, boiled hand, labor, train help, purchasion, boiled hand, labor, train help, purchase dependable, references. Prefer sethern or western location. W. J. Wilson, 15, Illh St., Fort Smith, Ark., Phone 3477.

MANAGER-SUPERINTENDENT: Long experience is all manufacturing and killing departments, also buring and selling. Full knowledge over mall shaft. Best of references. Reply to W-52, THATONAL PROVISIONER, 740 Lexington Ave., New York 22, N.Y.

MANGAGE MAKER: Would like to buy interest in packing house or sansage factory, or to contact a partner. W-53, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

#### Help Wanted

#### GENERAL MANAGER

Wasted to take complete charge of established some operation, with proven capacity to train personal, control production, formulae, selling, delivery, familiar with federal and state regulations. Salary commensurate with ability. Write hilly to Wm. Greenhouse, 169 Hickok Ave., Syracuse 6, N.Y.

#### Hog Killing & Cutting Foreman

Wanted to handle kill and cut in plant with capacity of 600 hogs per hour. Applicant must be under 45 years old, sober and industrious. Fursish references. Apply to Box W-46, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Clicago 5, Ill.

#### LIVE STOCK BUYER

Wasted—experienced live stock buyer for packing plant handling from 1000 to 1200 hogs daily. Fant located within 300 miles of Chicago in medium sised progressive town. Very good position for right man. Give age, all details, salary expected, experience and references. Address W-50, TER NATIONAL PROVISIONER, 407 S. Dearlors St., Chicago 5, 111.

THE NATIONAL PROVISIONER, 407 S. Dear-bers St. Chicago 5, III.

PRODUCTION SUPERINTENDENT: Wanted by upe independent sausage manufacturer in mid-war. Will have charge of sausage and smoked mat production. Give age and details of past superince and salary expected. Write Box W-383, ISB NATIONAL PROVISIONER, 407 S. Dearborn St. Chicago 5, III.

8. Chicago 5, III.

WORKING POREMAN for curing, smoking and baing departments. Must have thereugh knowledge as experience in curing and smoking meats. Bonlar experience not necessary but desirable. Write er apply to Peters Sausage Co., 5454 W. Vernor Birkway, Detroit 9, Mich.

MEMBAY, Detroit 9, Mich.

WANTED: Man thoroughly familiar with all places of production of infant foods. Must be expert on quality. Good opportunity for the right man, with concern of wide reputation. Give full particulars. W-47, THE NATIONAL PROVISIONER, 407 8. Dearborn St., Chicago 5, Ill.

#### **Plants Wanted**

WANTED TO BUY: Small meat packing plant leated in Indiana, Ohio or Illinois. W-51, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PLANT WANTED with B.A.I. inspection, middle was locality, preferably to lease. W-59, THE STRONAL PROVISIONER, 407 S. Dearborn St., October S. H.

Cheago 5, III.

WANTED: Small to medium provision manufacturing facilities in New York City. Interested to purchase with or without present management renaining or take part interest. B.A.I. inspection preferred. W-57, THE NATIONAL PROVISION-IR, 740 Lexington Ave., New York 22, N. Y.

HAYB CLIENTS to buy packing plants in middle west. Prompt cash, confidential deal. Call or write Mr. Stanck, % S. A. Van Dyk, 120 S. Lafalle St., Chicago 3, Ill. Phone: Andover 1920.

#### Plants Wanted

#### Rendering Plant Wanted

We are interested in purchasing fully equipped rendering plant. We are the principals and are prepared to act quickly. Send full details. All information strictly confidential. W-60, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

Northwestern city wants meat packing plant. Build modern plant. Reduce labor difficulties and cost, taxes, crowded site and facilities, general overhead. Process in livestock producing area with best transportation facilities (one day to Chicago). Free site. Copperate in other ways. Address W-58, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ili.

#### **Equipment Wanted and for Sale**

WANTED: 2 vertical rendering tanks
2 sausage stuffers
1 meat mixer
centrifugal pump
good used 100-125-150 H.P. return
tubular boller, pump, etc.
HILL PACKING CO. TOPEKA, KANSAS

#### MEAT PACKERS—ATTENTION

FOR SALE: 1-Anderson #1 expeller, 15 H.P.
A.C. motor: 1-Meekin crackling expeller; 2-4x8
and 4x9 lard rolls; 1-Brecht 1000 lb. meat mixer
1-4x12' mechanical cooker: 1 #41 meat grinder;
1-#27 Buffalo silent cutter; 1-Brecht 200 lb
sausage stuffer; 1-Creasy #55 and 1-Victor #3
ice breaker. Send us your inquiries. WHAT
HAVE YOU FOR SALE? Consolidated Products
Co., Inc., 14-19 Park Row, New York City 7, N. Y.

FOR SALE.

- Revolving bake oven
- Bacon forming boxes
- Griffith ham tying machine, hand operated
- Lard gyrator
- New cylinder and piston
- Used cylinder and piston
- Used cylinder and piston
- Used cylinder and piston
- Model "T." Style VA)
- MAURER-NEUER Corporation
- Arkansas City, Kansas

FOR SALE: Three (3) 1100 ton French presses complete with steam pumps, recording gauges, air control, valves. Used less than one year. Will be available about March 1st, 1946. W-18, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

FOR SALE: Rebuilt motor, 20 H.P., 60 cycle, 960 R.P.M., 3 phase, 220 volts. Diamond hog No. 55 with 40 H.P. motor and starter practically new. Sugardale Provision Co., Wm. L. Lavin, Canton, Ohio.

FOR SALE: Bualo #3 mixer, 700 lbs. capacity, stainless ateel tub, 5 H.P. motor A-1 condition. Slotkowski Sausage Co., 2021 W. 18th St., Chi-cago 8, III.

FOR SALE: 8 Anderson #1 Expellers; one 5 by 12 wet cooker, one Mitts & Merrill hog. Phoenix Tallow Co., Phoenix, Ariz.

#### NOTICE TO BUYERS

The City of Beaumont, Texas, offers for sale the following used equipment:

1—Allbright-Nell Cooker, 4-ton capacity with 25 Horsepower General Electric Motor with new reduction gears with silent chain.

1—155-ton Allbright-Nell Hydraulic Press with Necessary Pump Gauges.

1—Winch equipped with Jack Shaft Belt, Pulleys, Etc. with 3-Horsepower Motor.

tor.

The equipment above may be inspected at the Beaumont City Abattoir and further information regarding same may be obtained from John D. Southwell, Electrical and Mechanical Superintendent, Central Fire Station, Beaumont, Texas.

The City Commission of the City of Beaumont The City Commission of the City of Beaumont A. M. Tuesday, March 12, 1946. Offers may be mailed to the Office of the City Clerk, Beaumont, Texas.

The City reserves the right to reject any or all offers.

WILLIE J. CODKIN City Clerk

#### **Equipment for Sale**

#### WATCH THIS COLUMN FOR WEEKLY SPECIALS

Barliant and Co. include below some of their current machinery and equipment offerings, available for quick shipments unless otherwise stated, at prices quoted FOB shipping points, subject to prior

1—STEAM JACKETED KETTLE, 100 gallon capacity \$ 150.00 a—COKERS, dry rendering, 011 & Waste Saving, 5 HP motors, require some repairs, each \$ 600.00 l—GRINDER, Feed Mill or Cracklings, 15 HP, 3500 RPM. \$ 200.00 l—CRUSHER, Rujak, suitable feed of cracklings, 24 rotor. \$ 600.00 l—SILEMT CUTTER, #50 Buffalo, with 30 HP motor. \$ 1500.00

...\$ 650.00 

1—BAKE OVEN, Brand, revolving, 64 loaf cap., requires repairs. .\$ 140.00 

Let us hear from you immediately by 'phone, wire, or mail on any of the above. Send us your inquiries on items you don't find listed. We also solicit your own offerings of surplus and idle

equipment. We now have active buyers for most types of packing house equip-

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Specialists in USED, REBUILT and NEW PACKING-HOUSE MACHINERY, EQUIP-MENT and SUPPLIES.

# Meat and Gravy

"Dear Mom," wrote an Army officer. "Did you know Americans are inclined to be suspicious? Well, we are. Twenty-two of the officers assigned to the mess at 12 Blumenstrasse were partaking regularly of nourishment again today following a self-imposed hunger strike caused by the disappearance of Flugelheimer. Flugelheimer, a huge, shaggy, German dog of assorted breeds, had been a familiar figure at the door of our mess until about a week ago. Confronted by the frequency with which beef ragout, a semi-fluid conglomeration, appeared on the menu, several of us became suspicious, and protracted search for the missing Flugelheimer was begun. I am glad to report that I was the one who finally found him. He was asleep in the corner of a garage. But before our men would give up their hunger strike, they made the mess officer promise that in the future Flugelheimer would be kept tied up at the door, where he could be plainly seen before and after every meal.'



Carl Pepper, slow-talkin' vet from Bristol, Va., attending the University of Denver, was expecting momentarily an important telegram from his sister in Bristol. One night a telegram for "Joe" Pepper was telephoned to the mortuary where Carl works part time. Carl considered the mistake in first names plausible under the circumstances. "Can you send me a carload of scrap meat for a friend?" read the telegram. Carl decided it was one of his college buddies playing a prank. "We don't have any scrap meat here," answered Carl. "We bury it all." When the operator gasped in surprise, Carl investigated, and found the telegram was actually intended for Joe Pepper, of the Pepper Packing & Provision Co.



The value of aerial observation has been duly proved by H. E. Bell, manager of the Cudahy Packing Co.'s Little Rock branch. One Saturday night a new red and silver truck of the Cudahy fleet was stolen from its parking lot and efforts of police to locate the vehicle were unavailing. Clifford M. Hummel, owner of the Economy Food Stores, hearing of the loss, suggested they go on an aerial reconnaissance in his Piper Cub. They were aloft a brief time when they spotted the truck parked more than a mile off a road in the vicinity of Camp Robinson.



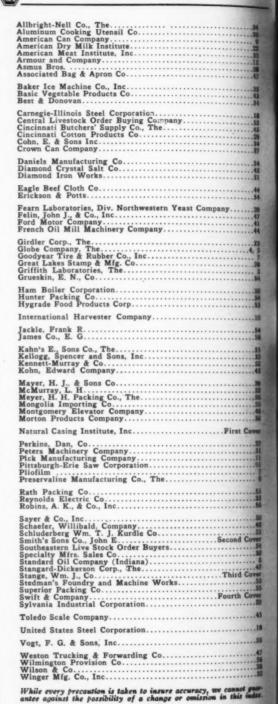
The lost pigs have returned on the farm of Wallace McKay, Redwood Falls, Minn. In fact, they never left. It has just come to light that the pigs which became "lost" on August 30, 1945, actually got involved in the bottom of the strawstack and for more than five months couldn't get out. Gaunt and haggard, they had lost almost 75 per cent of their weight. They came out tipping the scales at a mere 100 lbs., some 300 lbs. less than when they hid themselves away last August.



Wanted: Some smart sheep. So smart, in fact, that they know just how high 2 in. grass is. The sheep are wanted to do some grazing for the board of public works of Los Angeles. The board has approved a contract which provides for sheep to graze an area that was planted to grass to prevent erosion. A stipulation, however, requires that the grass must not be nibbled shorter than 2 in.

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